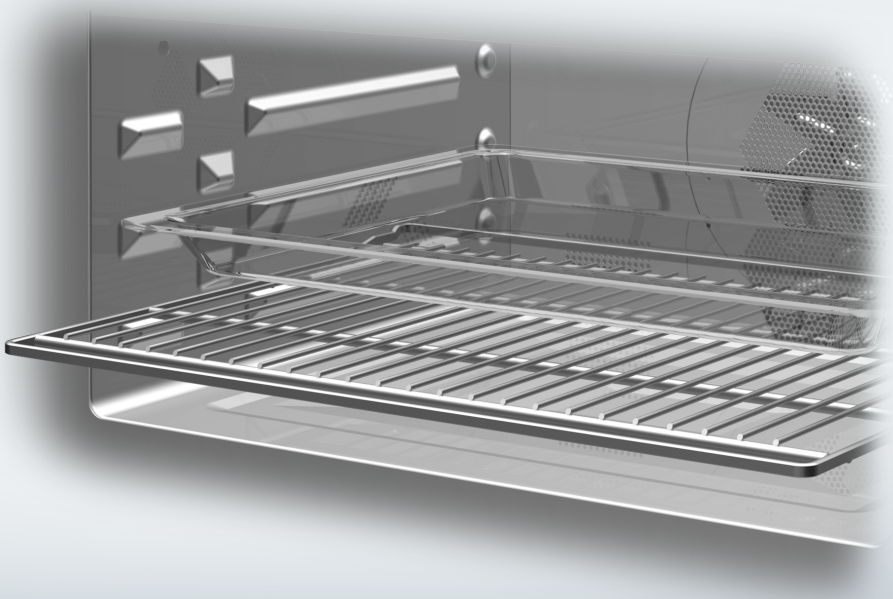
Operating and installation instructions
Microwave combination ovens



To avoid the risk of accidents or damage to the appliance it is **essential** to read these instructions before it is installed and used for the first time.

en - GB

M.-Nr. 09 610 310

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Warning and Safety instructions

This appliance complies with statutory safety requirements. Inappropriate use can, however, lead to personal injury and damage to property.

To avoid the risk of accidents and damage to the appliance, please read these instructions carefully before using it for the first time. They contain important notes on installation, safety, use and maintenance.

Miele cannot be held liable for non-compliance with these instructions.

Keep these instructions in a safe place and ensure that new users are familiar with the contents. Pass them on to any future owner.

Correct application

▶ This oven is intended for use in domestic households and similar working and residential environments.

▶ The oven is not intended for outdoor use.

▶ It is intended for domestic use only to cook food, and in particular to bake, roast, grill, cook, reheat, defrost and dry food.
Any other use is not supported by the manufacturer and could be dangerous.

▶ Do not use the microwave combination oven to store or dry items which could ignite easily.
If such items were dried in the microwave oven, the moisture in the item would evaporate causing it to dry out and even self-ignite.

▶ People with reduced physical, sensory or mental capabilities, or lack of experience or knowledge who are not able to use the appliance safely on their own must be supervised whilst using it. They may only use it unsupervised if they have been shown how to use it safely and recognise and understand the consequences of incorrect operation.

Safety with children

▶ Children under 8 years of age must be kept away from the appliance unless they are constantly supervised.

▶ Children 8 years and older may only use the oven unsupervised if they have been shown how to use it safely and recognise and understand the consequences of incorrect operation.

▶ Children must not be allowed to clean or maintain the appliance unsupervised.

▶ Please supervise children in the vicinity of the oven and do not let them play with it.

▶ Danger of suffocation. Packaging, e.g. plastic wrappings, must be kept out of the reach of babies and children. Whilst playing, children could become entangled in packaging or pull it over their head and suffocate.

▶ Danger of burning.
Children's skin is far more sensitive to high temperatures than that of adults. External parts of the oven such as the door glass, control panel and the vents become quite hot during use. Do not let children touch the oven whilst it is in use.

▶ Danger of injury
The oven door can support a maximum weight of 8 kg. Do not let children sit on the door, lean against it or swing on it.

Technical safety

▶ Unauthorised installation, maintenance and repairs can cause considerable danger for the user. Installation, maintenance and repairs must only be carried out by a Miele authorised technician.

▶ Never use a damaged oven. It could be dangerous. Check it for visible signs of damage before using it.

▶ Operating a damaged appliance can result in microwave leakage and present a hazard to the user. Do not use the appliance if:

– the door is warped,

– the door hinges are loose,

– holes or cracks are visible in the casing, the door, the door seal or the oven interior walls.

▶ The electrical safety of this appliance can only be guaranteed when correctly earthed. It is essential that this standard safety requirement is met. If in any doubt please have the electrical installation tested by a qualified electrician.

▶ To avoid the risk of damage to the oven, make sure that the connection data on the data plate (voltage and frequency) match the mains electricity supply before connecting the oven to the mains. Consult a qualified electrician if in doubt.

▶ Do not connect the appliance to the mains electricity supply by a multi-socket unit or an extension lead. These do not guarantee the required safety of the appliance (fire hazard).

▶ For safety reasons, this appliance may only be used after it has been built in.

▶ The oven must not be used in a non-stationary location (e.g. on a ship).

▶ Tampering with electrical connections or components and mechanical parts is highly dangerous to the user and can cause operational faults.
Never open the casing of the appliance.

▶ While the appliance is under guarantee, repairs should only be undertaken by a Miele authorised service technician. Otherwise the guarantee is invalidated.

▶ Miele can only guarantee the safety of the appliance when genuine original Miele replacement parts are used. Faulty components must only be replaced by Miele spare parts.

▶ If the connection cable is damaged or if the oven is supplied without a cable, it must be replaced or fitted with a special connection cable by a Miele authorised technician (see "Electrical connection").

▶ During installation, maintenance and repair work, the appliance must be disconnected from the mains electricity supply, e.g. if the oven lighting is faulty (see "Problem solving guide" and "Electrical connection").

▶ In order to function correctly, the oven requires an adequate supply of cool air. Ensure that the supply of cool air is not impaired (e.g. by heat insulation strips in the housing unit). Please also ensure that the cool air supply is not unduly heated by other heat sources such as a solid fuel stove.

▶ If the oven is installed behind a furniture panel (e.g. a door), ensure that the door is never closed whilst the oven is in use. Heat and moisture can build up behind a closed furniture panel and cause subsequent damage to the oven, the housing unit and the floor. Do not close the door until the oven has cooled down completely.

Correct use

⚠ Danger of burning.
The oven becomes hot when in use.
Depending on function being used, you could burn yourself on the heating elements, oven interior, cooked food or oven accessories.
Wear oven gloves when placing food in the oven, turning or removing it and when adjusting oven shelves etc. in a hot oven.

▶ Due to the high temperatures radiated, objects left near the oven when it is in use could start to burn.
Do not use the oven to heat up the room.

▶ Oil and fat can ignite if overheated. Never leave the oven unattended when cooking with oil and fat. Do not use the oven for deep fat frying.
Never use water to extinguish ignited oil or fat. Switch the oven off immediately and then suffocate the flames by keeping the oven door closed.

▶ Please be aware that durations when using microwave power are often considerably shorter when cooking, reheating and defrosting than when using functions without microwave power. Excessively long cooking times can lead to food drying out and burning or could even cause it to catch fire.
Make sure you keep to recommended grilling times when using the grill. Do not use Microwave solo for drying items such as flowers, herbs, bread or rolls. Never use functions with the grill for bake-off products such as bread or bread rolls, or for drying flowers or herbs. Use Fan plus for these procedures and monitor the process carefully.

▶ If using alcohol in your recipes, please be aware that high temperatures can cause the alcohol to vaporise. The vapour can catch fire on hot heating elements.

▶ When using residual heat to keep food in the oven warm, the high humidity and amount of condensation in the oven can cause corrosion in the oven. The control panel, the worktop or the housing unit can also suffer damage.
Always cover food when using the Microwave solo . Once food is cooked through, use a lower power for continued cooking to reduce the amount of steam produced from the food.
When using residual heat do not switch the oven off. Instead set the temperature to the lowest setting and leave the oven on the selected function.
The fan will then remain on automatically and dissipate the moisture.

▶ Food which is stored in the oven or left in it to be kept warm can dry out and the moisture released can lead to corrosion damage in the oven.
Always cover food that is left in the oven to keep warm.

▶ A build-up of heat can cause damage to the enamel on the floor of the oven.
When using Fan plus do not line the floor of the oven with anything, e. g. aluminium foil or so-called protective liners. Neither should you place roasting pans or glass trays directly on the oven floor.

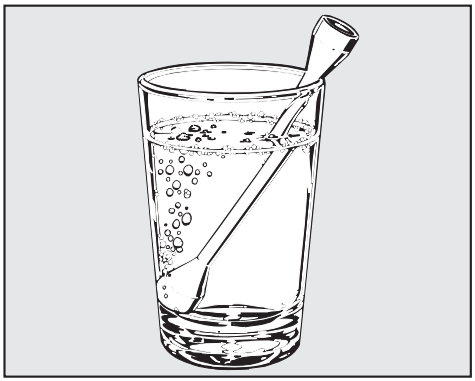
▶ It is important that the heat is allowed to spread evenly throughout the food being cooked. This can be achieved by stirring and/or turning the food, and observing a sufficiently long standing time, which should be added to the time needed for cooking, reheating or defrosting.

▶ When heating food and drinks, remember that the heat is created in the food itself, and that the container will normally be cooler. The dish is only warmed by the heat of the food.
Before serving, remember to allow a sufficient standing time and then always check the temperature of the food after taking it out of the microwave oven. The temperature of the container is not an indication of the temperature of the food or liquid in it. **This is particularly important when preparing food for babies, children, and the elderly or infirm.** Shake or stir baby milk and food thoroughly after heating, and try it for temperature to ensure that it will not scald the baby.

▶ The oven is not suitable for cleaning or disinfecting items. Items can get extremely hot and there is a danger of burning when the item is removed from the appliance.

▶ Do not cook or reheat food or liquids in sealed containers, jars or bottles. With baby bottles, the screw top and teat must be removed. Otherwise pressure will build up which can cause the bottle or container to explode, posing a severe risk of injury.

▶ The boiling rod ensures that the liquid heats up evenly with bubbles forming at the right time.



When reheating liquids, always place the boiling rod supplied into the cup or glass.
When boiling and in particular when re-heating liquids, milk, sauces etc, using microwave power without the boiling rod, the boiling point of the liquid may be reached without the production of typical bubbles. The liquid does not boil evenly throughout. This so-called 'boiling delay' can cause a sudden build up of bubbles when the container is removed from the oven or shaken. This can lead to the liquid boiling over suddenly and explosively. Danger of scalding and burning. The formation of bubbles can be so strong that the pressure forces the oven door open, with a danger of injury and damage. The user could be injured and the appliance damaged.

▶ Eggs can be cooked without their shells using microwave power only if the yolk membrane has been punctured several times first. The pressure could otherwise cause the egg yolk to explode.

▶ Eggs in their shells will explode if cooked with microwave power, even after taking them out of the oven.
They can only be cooked in their shells using microwave heat in a specially designed egg-boiling device available from specialist shops. Hard-boiled eggs must not be reheated in the microwave oven either as they too will explode.

▶ Food with a thick skin or peel, such as tomatoes, sausages, jacket potatoes and aubergines, should be pierced or cut in several places to allow steam to escape and prevent the food from bursting.

▶ To check food temperature, first interrupt the cooking process. Only use a thermometer specifically approved for food use to measure the temperature of the food. Do not use a thermometer containing mercury or liquid as these are not suitable for use with very high temperatures and break very easily.

▶ Do not use the oven to heat up cushions or pads filled with cherry kernels, wheat grains, lavender or gel, such as those used in aromatherapy.
These pads can ignite when heated even after they have been removed from the oven.

▶ To avoid fuelling any flames, do not open the oven door if smoke occurs inside the appliance. Interrupt the process by switching the appliance off and disconnect it from the mains electricity supply. Do not open the door until the smoke has dispersed.

▶ Dishes with hollow knobs or handles are not suitable for use with microwave power. Moisture which has gathered in the hollow recesses can cause pressure to build up and the item can explode. If the hollow recess is sufficiently ventilated, the item could be used. However, we recommend that you do not use such dishes in the microwave oven.

▶ Fire hazard. Using Microwave solo ≋ or Microwave combination programmes with plastic dishes which are not microwave safe can cause them to melt and damage the appliance. Do not use any containers or cutlery made from or containing metal, aluminium foil, lead crystal glassware, temperature-sensitive plastics, wooden utensils or cutlery, metal clips or plastic or paper covered wire ties. Do not use bowls with milled rims, or plastic pots with the foil lid only partially removed (see "Suitable containers for microwave use").

▶ For functions without microwave power: plastic containers which are not suitable for use in an oven can melt at high temperatures and can even damage the oven or catch fire. Only use containers which are declared by the manufacturer as being suitable for use in an oven. Follow the manufacturer's instructions on use.

▶ Do not leave the microwave oven unattended when reheating or cooking food in disposable containers made of plastic, paper or other inflammable materials.
Before using single-use containers make sure they are suitable for use in microwave ovens. See "Suitable containers for microwave use - Plastics".

▶ Do not reheat food in the oven in heat-retaining bags which are intended for use in normal ovens.
These heat-retaining bags usually contain a thin layer of aluminium foil which reflects microwaves. This reflected energy can, in turn, cause the outer paper covering to become so hot that it ignites.

▶ The oven can suffer damage when using Microwave solo [≋] or Combination programmes if it is empty or incorrectly loaded.
For this reason please do not use functions with microwave power to pre-heat crockery or to dry herbs.
Instead use Fan plus [⁂] for these procedures.

▶ Do not heat up food in closed containers e.g. tins or sealed jars in the oven, as pressure will build up in the container, causing it to explode.

▶ You could injure yourself on the open oven door or trip over it. Avoid leaving the door open unnecessarily.

▶ The door can support a maximum weight of 8 kg.
Do not sit on or lean against an open door, and do not place heavy objects on it. Also make sure that nothing can get trapped between the door and the oven cavity. The oven could get damaged.

Cleaning and care

▶ Do not use a steam cleaning appliance to clean this appliance. The steam could reach electrical components and cause a short circuit.

▶ Scratches on the door glass can result in the glass breaking. Do not use abrasive cleaners, hard sponges, brushes or sharp metal tools to clean the door glass.

▶ Try to avoid the interior walls being splashed with food or liquids containing salt. If it does happen, wipe these away thoroughly to avoid corrosion on the stainless steel surface.

Accessories

▶ Only use genuine original Miele accessories. Using accessories from other manufacturers will invalidate the guarantee, and Miele cannot accept liability.

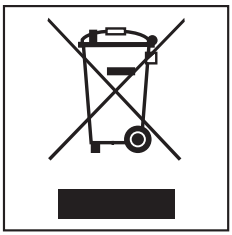
Disposal of the packing material

The packaging is designed to protect the appliance from damage during transportation. The packaging materials used are selected from materials which are environmentally friendly for disposal and should be recycled.

Recycling the packaging reduces the use of raw materials in the manufacturing process and also reduces the amount of waste in landfill sites.

Disposing of your old appliance

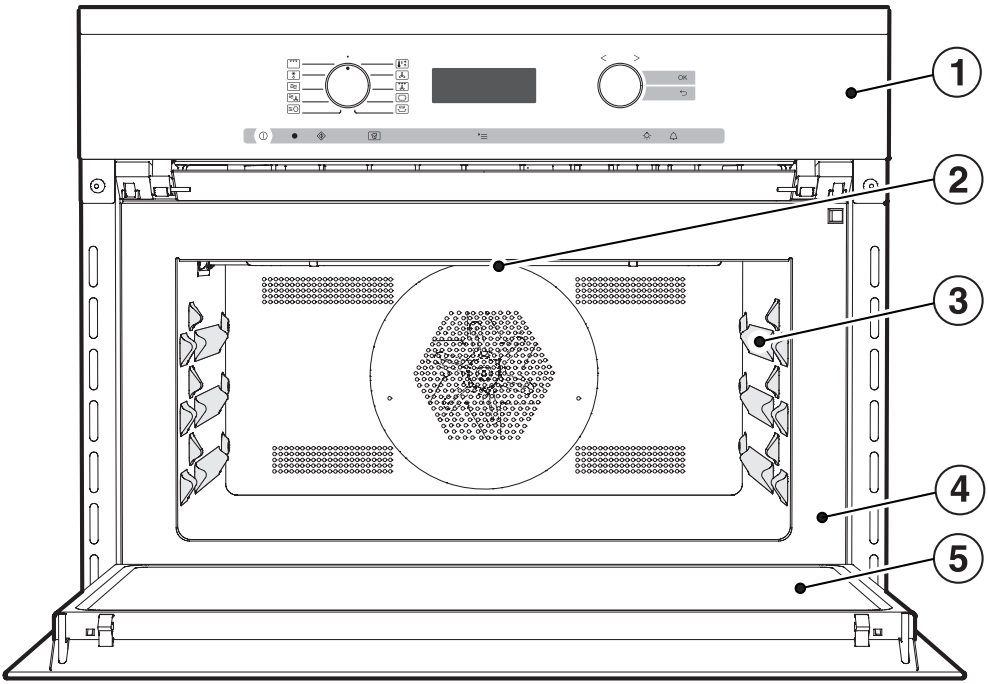
Electrical and electronic appliances often contain valuable materials. They also contain materials which, if handled or disposed of incorrectly, could be potentially hazardous to human health and to the environment. They are, however, essential for the correct functioning of your appliance. Please do not therefore dispose of it with your household waste.



Please dispose of it at your local community waste collection / recycling centre.

Ensure that it presents no danger to children while being stored for disposal.

Overview



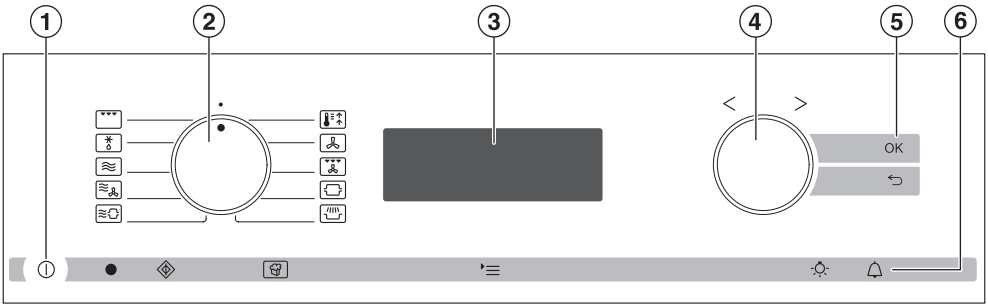
① Controls

② Grill element

③ Three shelf levels for the glass tray and rack

④ Front frame with data plate

⑤ Door



① On/Off sensor ⏻

② Function selector

③ Display

④ Rotary selector < >

⑤ OK, ⮌ sensors

⑥ Sensors for ⏣, ⏍, ⏯, ☼, 🔔

On/Off sensor ⏻

The On/Off sensor ⏻ is recessed and reacts to touch.

It is used for switching the oven on and off.

Function selector

For selecting oven functions.

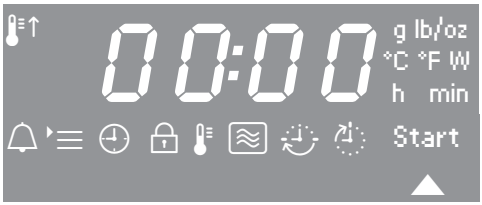
It can be turned clockwise or anti-clockwise and in the ● position, can be retracted by pressing it in.

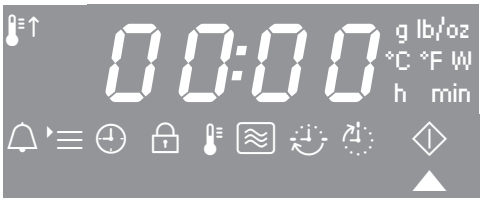
Functions

- Grill
- Defrost
- Microwave
- Microwave + Fan plus
- Microwave + Auto roast
- Rapid heat-up
- Fan plus
- Fan grill
- Auto roast
- Gentle bake

Display

The display shows the time of day or your settings (depending on model).





Symbols in the display

Depending on the position of the function selector ◯ and/or whether a sensor has been touched, the following symbols appear:

Symbol/function		◯
	Minute minder	Any
	Temperature indicator light	Function
	Temperature	
	Microwave	
	Duration	
	End of cooking duration	
Start/	Start Microwave *	
	Settings *P*	●
	Time of day	
	System lock	

* depending on model

You can only set or change a function if the function selector is in the correct position.

Rotary selector

Use the rotary selector < > to enter temperatures and durations.

Turning it clockwise will increase the values, and turning it anti-clockwise will decrease them.

It can also be used to highlight a function by moving the triangle ▲ in the display.

It can be turned clockwise or anti-clockwise. It can be retracted in any position by pressing it in.

Sensor controls

The OK, ⮌, ◈, 🍿, ▸≡, ☼, 🔔 sensors react to touch. Each touch is confirmed with a keypad tone.
This keypad tone can be switched off by changing the status of setting *P 3* to *S 1* (see "Settings").

Sensor	Function	Notes
OK	For calling up functions and saving settings	Functions marked with triangle ▲ can be called up by touching OK. The selected function can be changed whilst triangle ▲ is flashing. Touch OK to save the changes.
⮌	To go back a step	
◈	Quick MW	The oven starts with maximum power 1000 W and a duration of 1 minute (see "Settings – *P 9*"). Touching the sensor repeatedly increases the duration in stages. The function selector must be pointing to ●.
🍿	Popcorn	The ovens start with 850 W and a duration of 3 minutes (see "Settings – *P 10*"). The function selector must be pointing to ●.

Sensor	Function	Notes
▸≡	To call up a function	If the time of day is visible in the display and the rotary selector is at the ● position, the symbols for settings ▸≡ time of day ⏲ and system lock 🔒 will appear when the ▸≡ sensor is touched. If the time of day display is switched off, the ▸≡ sensor will not react until the oven is switched on. During a cooking process you can set the temperature, cooking duration and finish time by touching this sensor. With microwave combination programmes you can also set the microwave power level .
☼	For switching the oven interior lighting on and off	If the time of day display is visible, the oven interior lighting can be switched on and off by touching the ☼ sensor, for example when cleaning the oven. If the time of day display is switched off, the ☼ sensor will not react until the oven is switched on. The oven interior lighting switches off after 15 seconds during a cooking process or remains constantly switched on, depending on the setting selected.
🔔	For setting the minute minder	If the time of day is visible you can enter a minute minder duration at any time, e. g. when boiling eggs on the hob. If the time of day display is switched off, the 🔔 sensor will not react until the oven is switched on.

Model numbers

A list of the ovens described in these operating instructions can be found on the back page.

Data plate

The data plate is located on the front frame, visible when the door is open.

The data plate states the model number of your oven, the serial number as well as connection data (voltage, frequency and maximum connected load).

Please have this information to hand, should you need to contact Miele regarding any questions or problems.

Items supplied

The oven is supplied with:

– the operating and installation instructions for using the oven,

– screws for securing your oven in the housing unit,

– various accessories.

Accessories supplied and available to order

This oven is supplied with a glass tray and a rack.

All the accessories listed as well as the cleaning and care products are designed for Miele ovens.

These can be ordered via the internet at www.miele-shop.com, from Miele (see back cover for contact details) or from your Miele dealer.

When ordering, please quote the model number of your oven and the reference number of the accessories required.

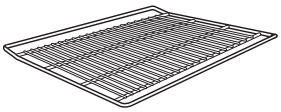
Glass tray

The glass tray is suitable for use with all cooking functions.

Always use the glass tray when using the Microwave (Solo) function ≋.

Do not place items weighing more than 8 kg on it.
Do not place the hot glass tray on a cold surface, such as a tiled or granite worktop. The glass tray could get damaged. Use a suitable heat-resistant mat or pot rest.

Rack with non-tip safety notches



The rack is suitable for use with functions without microwave and for Microwave combination programmes. It is **not** suitable for use with Microwave solo ≋.

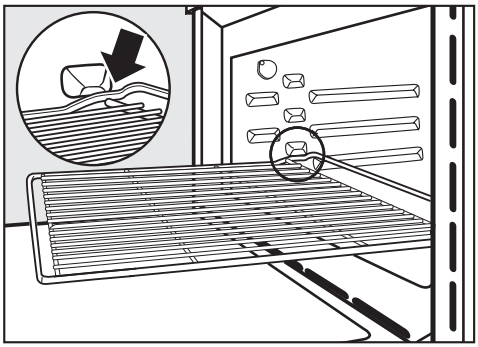
Danger of burning. The rack gets hot when used with combination programmes which use the microwave function.
Wear oven gloves when placing food in a hot oven and when taking it out.

Do not place the rack directly on the floor of the oven and do not use it with Microwave solo.
This could cause arcing which could damage the oven.

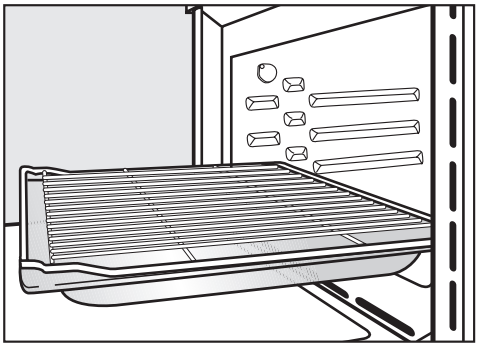
Do not place items weighing more than 8 kg on the rack.

The rack has non-tip safety notches which prevent it being pulled right out when it only needs to be pulled out partially.

When pushing the rack back in, always ensure that the safety notches are at the **back** of the oven (see illustration).



- To remove the rack, lift it upwards slightly at the front when the safety notches connect with the sides of the oven.



- We recommend using the rack together with the glass tray when cooking items on the rack which might drip.

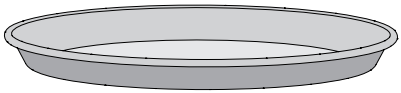
Boiling rod

The boiling rod helps liquids to heat evenly.

- When reheating liquids, place the boiling rod supplied into the cup or glass.

Round baking tray HBF 27-1

Do not use the round baking tray with Microwave solo or with Microwave combination programmes.



The round baking tray is suitable for cooking pizza, shallow cakes made with yeast or whisked mixtures, sweet and savoury tarts, baked desserts, flat bread, and can also be used for frozen cakes and pizzas.

Place the round baking tray on the rack.

The enamelled surface has been treated with PerfectClean.

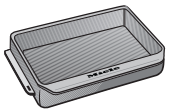
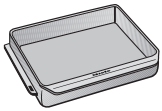
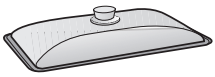
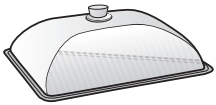
HUB oven dishes and HBD oven dish lids

Do not use the gourmet oven dish with Microwave solo or with Microwave combination programmes.

Miele gourmet oven dishes can be placed on the rack on shelf level 1. They have an anti-stick coating.

The Miele oven dishes are either 22 cm or 35 cm deep. The width and height are the same.

Lids are also available. These are ordered separately.

Depth: 22 cm	**Depth: 35 cm**
HUB61-22 HUB62-22*	HUB61-35**
	
HBD 60-22	HBD 60-35
	

* suitable for use on induction hobs

** Oven dish HUB61-35 cannot be used in conjunction with its lid because the total height of these two items exceeds the height of the cavity.

Miele microfibre cloth

Light soiling and fingerprints can be easily removed with the microfibre cloth.

Miele oven cleaner

Miele oven cleaner is suitable for removing very stubborn soiling. It is not necessary to pre-heat the oven beforehand.

Oven controls

In addition to operating the various cooking functions for baking, roasting and grilling, the oven controls are also used to operate

– the time of day display,

– a minute minder,

– a timer to automatically switch cooking programmes on and off,

– settings that can be customised.

Safety features

System lock

The system lock prevents the oven from being used unintentionally (see "System lock").

The system lock will remain activated even after an interruption to the power supply.

Cooling fan

The cooling fan will come on automatically when a cooking programme is started. The cooling fan mixes hot air from the oven cavity with cool room air before venting it out into the kitchen through vents located between the appliance door and the control panel.

The cooling fan will continue to run for a while after a cooking process to prevent moisture building up in the oven, on the control panel or on the oven housing unit. It will switch itself off automatically after a while.

Safety switch-off

A function **without microwave** can be started without selecting a cooking duration. To prevent over-use and the consequent danger of fire, the oven will switch itself off automatically after a certain length of time. This can be between 1 hour and 12 hours depending on the function and temperature chosen.

If a **combination programme** is followed in quick succession by another programme using microwave power, the magnetron (which produces the microwaves) cannot be switched on again until approx. 10 seconds have elapsed. Therefore wait a short while before starting the second process.

PerfectClean treated surfaces

PerfectClean surfaces have very good non-stick properties and are much easier to keep clean than conventional enamel surfaces, if cleaned regularly.

Food can be taken off these surfaces easily, and soiling from baking and roasting is simple to remove.

Food can be sliced or cut up on PerfectClean surfaces.

> However, do not use ceramic knives as these will scratch the PerfectClean surface.

Surfaces treated with PerfectClean enamel can be cleaned as you would clean glass.

Read the instructions in "Cleaning and care" so that the benefits of the non-stick properties and easy cleaning are retained.

The oven compartment and the rack have a PerfectClean finish.

Before using for the first time

⚠ The oven must not be operated until it has been correctly installed in its housing unit.

- Press and release the function and temperature selectors if they are retracted.

The time of day can only be changed when the function selector is at ●.

- Set the time of day

Setting the time of day for the first time

The time of day is shown in 24 hour clock format.

After connecting the oven to the electricity supply, *12:00* will appear in the display and the triangle ▲ will flash under 🕘:

- Use the rotary selector to enter the time of day.
- Touch the OK sensor.

The time of day is now saved.

The time of day can be displayed in 12 hour format by setting *P 4* in the settings menu to status *12 h* (see "Settings").

In the event of a power cut the time of day is saved for approx. 200 hours. If power is restored within this time the current time of day is displayed.

After a longer power cut, the time of day needs to be re-entered.

The time of day display is switched off by default (see "Settings – *P 1*"). The display appears dark when the oven is switched off. The time of day continues to run unseen in the background.

Heating up the oven for the first time

New ovens can give off an unpleasant smell on first use. Heating up the oven for at least 1 hour with nothing in it will get rid of this smell.

Ensure that the kitchen is well ventilated during this operation. Close doors to other rooms to prevent the smell spreading throughout the house.

- Remove any stickers or protective foil from the oven and accessories.
- Take the accessories out of the oven and clean them (see "Cleaning and care").
- Before heating the oven up, wipe the interior with a damp cloth to remove any dust or bits of packaging that may have accumulated in the oven compartment during storage and unpacking.
- Switch the oven on.
- Select Fan plus.

The recommended temperature will appear in the display with the triangle ▲ flashing under :

- Use the rotary selector to set the maximum possible temperature (250 °C).
- Touch the OK sensor.

The oven heating will switch on.

Heat the empty oven for at least an hour.

After at least an hour:

- Turn the function selector to ●.

After heating up for the first time

⚠ Danger of burning. Allow the oven interior to cool down before cleaning by hand.

- Touch , to switch on the oven interior lighting.
- Clean the oven interior with a clean sponge and a solution of hot water and washing-up liquid or a damp microfibre cloth.
- Dry all surfaces with a soft cloth.
- Switch the interior lighting and the oven off.

Leave the oven door open until the oven interior is completely dry.

Altering the time of day

The time of day can only be changed when the function selector is at ●.

- Touch ‣≡.
- Use the rotary selector to move the ▲ triangle until it appears under 🕘.
- Touch the OK sensor.

The triangle ▲ will flash under 🕘.

- Use the rotary selector to enter the time of day.
- Touch the OK sensor.

The time of day is now saved.

In the event of a power cut the time of day is saved for approx. 200 hours. If power is restored within this time the current time of day is displayed.

After a longer power cut, the time of day needs to be re-entered.

Changing factory default settings

Settings can only be changed when the oven is switched on and the rotary selector is at ●.

Your appliance is supplied with a number of standard default settings (see the "Settings overview" chart).

A setting is changed by altering its status.

- Touch ☰.
- If necessary use the rotary selector to move the triangle ▲ until it appears under ☰.

- Touch the OK sensor.

P 1 will appear:

- If you wish to change another setting, use the rotary selector to select the appropriate number.
- Touch the OK sensor.

The setting is selected and the current status appears, e.g. *S 0*.

To alter the status:

- Use the rotary selector to select the status you want.
- Touch the OK sensor.

The selected status is saved and the setting appears again.

If you wish to alter more settings, proceed as described previously.

Touch ⮌ if you have not changed one setting and wish to switch to another.

- Press ☰ if you do not want to change any more settings.

The settings remain in the memory even after a power cut.

Settings overview

Setting	Status	
P 1 **Time of day display**	S 0 *	The time of day display is **switched off**. The display is dark when the oven is switched off. The time of day continues to run unseen in the background. If you have selected status S 0, the oven must be switched on before it can be used. This also applies for the minute minder and lighting. The oven also switches off automatically if no settings are selected within a certain period of time (approx. 30 minutes).
	S 1	The time of day display is **switched on** and is visible in the display.
P 2 **Buzzer volume**	S 0	The buzzer is **switched off**.
	S 1 to S 30 *	The buzzer is **switched on**. The volume can be altered. When you select a status you will hear the corresponding buzzer.
P 3 **Keypad tone**	S 0	Keypad tone **deactivated**.
	S 1 *	Keypad tone **activated**.
P 4 **Clock format**	24h *	The time of day is shown in **24 hour** format.
	12h	The time of day is shown in **12 hour** format. If you change the clock after 13:00 from a 12 hour clock to a 24 hour clock you will need to update the hour numerical block for the clock accordingly.

* Factory default setting

Setting	Status	
P 5 **Temperature units**	°C * °F	The temperature is displayed in **degrees Celsius**. The temperature is displayed in **degrees Fahrenheit**.
P 6 **Display brightness**	S 1 to S 7, S 4 *	You can choose different levels of brightness for the display. S 1 minimum brightness S 7 maximum brightness.
P 7 **Lighting**	S 0 * S 1	The oven interior light is **switched on for 15 seconds** and then switches off automatically. The oven interior light is **switched on constantly**.
P 8 **Keeping warm**	S 0 * S 1	Keeping warm is **deactivated**. Keeping warm is **activated**. The Keeping warm function is activated as standard with Microwave solo if a power level of min. 450 W and a cooking duration of at least 5 minutes has been selected. If food is not removed from the oven at the end of the programme, the Keeping warm function will start automatically after about 2 minutes. The food will be kept warm for approx. 15 minutes using a power level of 80 W. The Keeping warm function switches itself off if the door is opened during this phase.

* Factory default setting

Setting	Status	
P 9 **Quick MW**		A power level of 1000 W and a duration of 1 minute are the default settings for the Quick start microwave function. The microwave power level can be changed to 80 W, 150 W, 300 W, 450 W, 600 W or 850 W. The cooking duration can also be changed. The maximum duration that can be set depends on the power level selected: 80–300 W: maximum 10 minutes 450–1000 W: maximum 5 minutes
P 10 **Popcorn**		A power level of 850 W and a duration of 3 minutes are the default settings. These settings are suitable for most brands of microwave popcorn. The duration can be altered up to a maximum of 4 minutes. The microwave power level cannot be changed.
P 11 **Demo mode**	S 0*	Select S 0 and touch OK for approx. 4 seconds. If---- appears briefly, demo mode is **deactivated**.
	S 1	Select S 1 and touch OK for approx. 4 seconds. If NES_ appears briefly, demo mode is **activated**. The oven can be operated but will not heat up and functions using microwave power will not work. Do not activate this setting for domestic use.

* Factory default setting

System lock

The system lock prevents the oven from being used unintentionally, for example by children.

The oven is delivered with the system lock deactivated.

The setting for the system lock can be be changed by altering its status S:

– S 0 = off

– S 1 = on

To activate the system lock

The status of the system lock can only be altered when the oven is switched on and the rotary selector is at ●.

- Touch ☰.
- Use the rotary selector to move the triangle ▲ until it appears under .

- Touch the OK sensor.

The currently set status S 0 appears:

- Use the rotary selector to select status S 1.

- Touch the OK sensor.
- Touch ☰.

The current time of day will appear.

- Switch the oven off.

When the appliance is switched on again the symbol will appear in the display to remind you that the system lock has been activated.

The system lock will remain activated even after an interruption to the power supply.

Deactivating the system lock for a cooking process

■ Switch the oven on.

The and ▲ symbols and the current time of day will appear:

■ Touch OK until goes out.

The oven can now be used.

Deactivating the system lock

The status of the system lock can only be altered when the oven is switched on and the rotary selector is at ●.

■ Switch the oven on.

■ Touch OK until goes out.

■ Touch .

■ Use the rotary selector to move the triangle ▲ until it appears under .

■ Touch the OK sensor.

The currently set status *S 1* appears.

■ Use the rotary selector to set status *S 0*.

■ Touch the OK sensor.

■ Touch .

The system lock is switched off.

The symbol disappears.

Minute minder

The minute minder can be used to time other activities in the kitchen, e.g. boiling eggs.

The minute minder can also be used at the same time as a cooking programme in which the start and finish times have been set, e.g. as a reminder to stir a dish or add seasoning etc.

A maximum minute minder time of 99 minutes and 55 seconds can be set.

To set the minute minder

Example:
You want to boil some eggs and set a minute minder time of 6 minutes and 20 seconds.

> If you have selected the setting "*P 1 – S 0*" for the time of day display, you will need to switch the oven on before you can set a minute minder time.

- Touch .

00:00 will appear in the display with the triangle ▲ flashing under :

- Use the rotary selector to set the minute minder time you require.

- Touch the OK sensor.

The minute minder is saved and will count down in seconds.

The symbol indicates the minute minder has been set.

At the end of the minute minder time

– will flash,

– the display will show the time counting upwards,

– a buzzer will sound three times if this option is selected (see "Settings – *P 2*").

■ Touch .

The buzzer will stop and the symbols in the display will go out.

To change the time set for the minute minder

■ Touch .

The minute minder time selected appears.

■ Use the rotary selector to set the minute minder time.

■ Touch the OK sensor.

The changed minute minder is saved and will count down in seconds.

To cancel the time set for the minute minder

■ Touch .

■ Use the rotary selector to reduce the minute minder time to *00:00*.

■ Touch the OK sensor.

The minute minder is now cancelled.

Your oven has a range of oven functions for preparing food.

Functions which do not use microwave energy

Grill

For grilling thin cuts (e.g. steaks) and browning baked dishes.

Defrost

For the gentle defrosting of frozen food.

Rapid heat-up

For pre-heating the oven quickly.
The oven function required must then be selected.

Fan plus

This function is used for baking and roasting on different levels at the same time.
A lower temperature can be selected than when using other functions, because the fan distributes the heat to the food straight away.

Fan grill

For grilling thicker cuts of meat (e. g. roulades, chicken). Lower temperatures can be used than when using the Grill function, as the fan distributes the heat to the food straight away.

Auto roast

This is used for roasting at a high temperature and continued cooking at a lower temperature.
During the searing phase the oven heats up to a high temperature (230°C) to seal the meat and keep it succulent and tasty. As soon as this temperature has been reached, the oven temperature automatically drops back down to the pre-selected temperature for continued roasting.

Gentle bake

Ideal for cooking bakes and gratins that need to be crispy on top.

Microwave solo

This function is used to rapidly defrost, reheat and cook food

Microwave combination programmes

With Microwave combination programmes the heating element and the magnetron switch on and off alternating one after the other. The heating element browns the food and the magnetron helps it cook quickly.

A maximum microwave power level of 300 W can be used with Microwave combination programmes.

Microwave + Fan plus

For rapid reheating and cooking of food, browning it at the same time. This combination programme saves the most time and energy.

When baking do not set the microwave power higher than 150 W.

Microwave + Auto roast

This is used for roasting at a high temperature and continued cooking at a lower temperature.
During the searing phase the oven heats up to a high temperature (230°C) to seal the meat and keep it succulent and tasty. As soon as this temperature has been reached, the oven temperature automatically drops back down to the pre-selected temperature for continued roasting.

Microwave power

How it works

In a microwave combination oven there is a high-frequency tube called a magnetron. This converts electrical energy into microwaves. These microwaves are distributed evenly throughout the oven interior, and rebound off the metal sides of the oven interior to reach the food from all sides.

In order for microwaves to reach the food, they must be able to penetrate the cooking utensil being used. Microwaves can penetrate porcelain, glass, cardboard and plastics, but not metal. Do not, therefore, use utensils made of metal, or which contain metal, for example in the form of gold or silver trim. The metal reflects the microwaves and this could cause sparking. The microwaves cannot be absorbed.

Microwaves pass through a suitable container and find their way directly into the food. All food contains moisture molecules which, when subjected to microwave energy, start to oscillate 2.5 thousand million times a second. The friction caused by this vibration creates heat, which first starts developing around the outside of the food and then slowly penetrates towards the centre. The moisture, fat and sugar content of food will affect the speed at which it is cooked. The more water a food contains, the quicker it is to reheat or cook.

As heat is produced directly in the food,

– food can generally be cooked without adding much liquid or cooking oil.

– cooking, reheating and defrosting is quicker than using conventional methods.

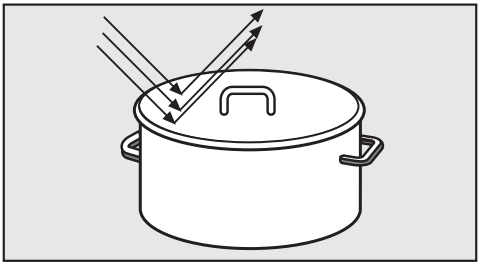
– nutrients, such as vitamins and minerals, are generally retained.

– the colour, texture and taste of food are not impaired.

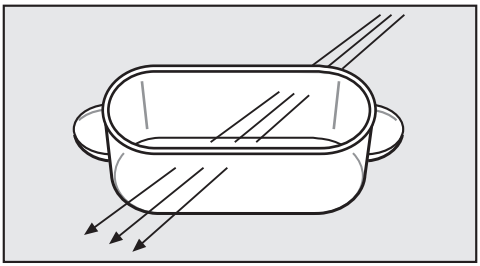
Microwaves stop being produced as soon as the cooking process is interrupted or the appliance door is opened.
When the appliance is in operation, the closed, sealed door prevents microwaves escaping from the appliance.

Power levels

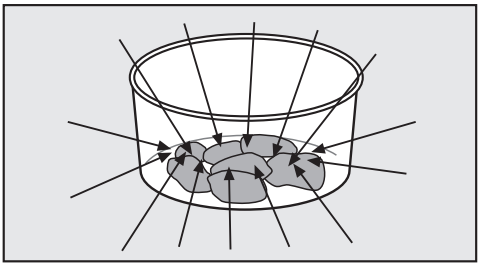
The following power levels can be selected:
80 W, 150 W, 300 W, 450 W, 600 W, 850 W, 1000 W



Microwaves are reflected by metal,



pass through glass, porcelain, plastic and card,



and are absorbed by food.

Fire hazard. Non-microwave safe dishes can suffer damage or damage the oven if used with Microwave solo or Microwave combination programmes.

The material and shape of the containers used affect cooking results and times.
Heat distribution is more even in round and oval shaped flat containers than in rectangular containers, providing better results.

Suitable containers for microwave use

Glassware

Heat-resistant glass or ceramic glass are ideal for use with microwave power.

Exception: Do not use crystal glass as it contains lead which can crack or shatter in a microwave oven.

Porcelain

Porcelain is a suitable material.

Exception: Do not use porcelain with gold or silver edging or items with hollow knobs or handles, as insufficient ventilation may cause a build-up of pressure.

Suitable containers for microwave use

Earthenware

Decorated earthenware is only suitable if the decoration is beneath an all-over glaze.

Danger of burning. Wear oven gloves when removing earthenware dishes from the oven.

Plastics

Plastic containers and plastic disposable containers may only be used for Microwave solo ≋ if they have been declared as suitable for microwave use by the manufacturer. To protect the environment it is best to avoid using single-use containers.

Do not leave the oven unattended when reheating or cooking food in disposable containers made of plastic, paper or other inflammable materials.

Plastic containers must only be used with Microwave solo ≋. They must not be used with Microwave combination programmes. They must be heat-resistant to a minimum of 110 °C.
Otherwise the plastic may melt and fuse with the food.

– Plastic microwave containers

These are readily available from retail outlets.

– Styrofoam containers

Styrofoam containers can be used for short, timed warming and reheating of food.

– Plastic "Boil-in-the-bag" bags

Plastic boiling bags can be used for cooking and reheating. They should be pierced beforehand so that steam can escape.
This prevents a build-up of pressure and reduces the risk of the bag bursting.There are also special steaming bags available which do not need to be pierced. Please follow instructions given on the packet.

– Roasting bags and tubes

Please follow the manufacturer's instructions when using roasting bags and tubes.

⚠ Do not use metal clips, plastic clips containing metal parts, or paper ties containing wire. There is a danger that they will ignite when heated.

– Melamine containers

Melamine is not suitable for use in this oven. Melamine absorbs microwave energy and gets hot. When purchasing plasticware, make sure that it is suitable for use in a microwave oven.

Unsuitable

⚠ Dishes with hollow knobs or handles are not suitable for use with microwave power. Moisture which has gathered in the hollow recesses can cause pressure to build up and the item can explode. If the hollow recess is sufficiently ventilated, the item could be used. However, we recommend that you do not use such dishes in the microwave oven.

Metal

Metal reflects microwaves and obstructs the cooking process.

- Do not use metal containers, aluminium, foil, metal cutlery and china with metallic decoration such as gold rims or cobalt blue with Microwave combination programmes.

Do not use containers where the foil lid has not been completely removed as small pieces of foil can cause sparking.

Exceptions:

The rack supplied with the oven is suitable for use with all functions that do not use microwave power and with Microwave combination programmes.
The rack should be used on shelf level 1. Do not place it on the oven floor.

– Metal bakeware can be used with microwave combination programmes.

– Ready-meals in aluminium foil trays can be defrosted and reheated using microwave power as long as the lid is removed.

When using foil trays there is a risk of arcing or sparks occurring in the oven. For this reason place the foil tray on the glass tray and not on the rack.

The foil tray must be at least 2 cm away from the oven walls. It must not touch them.

However, as food is only heated from the top it is better to remove the food from the aluminium foil container and transfer it to a dish suitable for use in a microwave oven. The heat distribution will be more even.

– For even defrosting and to avoid overcooking unevenly shaped cuts of meat, poultry or fish, small pieces of aluminium foil may be used to mask wingtips or other thin parts for the last few minutes of the programme.

Make sure that the aluminium foil is at least 2 cm from the oven walls at all times. It must not touch the walls.

– Metal meat skewers or clamps should only be used if they are very small in comparison to the size of the cut of meat.

Glazes and colours

Some glazes and colours contain metal and are therefore unsuitable for microwave functions.

Wood

Wooden dishes are not suitable. Moisture contained in the wood evaporates when exposed to microwave energy, causing the wood to dry and crack.

Testing dishes for their suitability

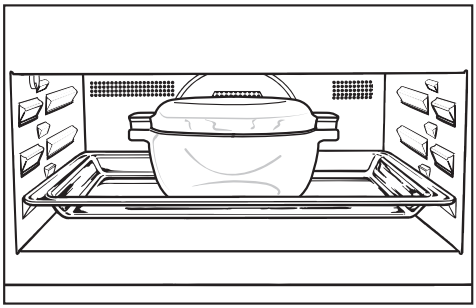
If in doubt as to whether glass, earthenware or porcelain plates or dishes are suitable for use with microwave energy, a simple test can be performed:

- Place the container in the middle of the glass tray and slide the tray into shelf level 1.
- Close the door.
- Select Microwave solo.
- Set the highest power level (1000 W) and a duration of 30 seconds.
- Start the programme.

At the end of the test, the water in the glass should be hot and the dish cool. If the dish is hot, it would be unwise to use the dish.
If a cracking noise is heard accompanied by sparks during the test, switch the appliance off immediately. Any crockery which causes this reaction is unsuitable for use with microwave power.
If any doubt exists about the suitability of a container, please contact the supplier.

This test cannot be used to check whether items with hollow knobs or handles are suitable for use with microwave power.

Placing the dish in the oven



- Insert the glass tray on shelf level 1.
- The dish containing the food should always be placed in the middle of the glass tray.

Placing the food directly on the floor of the oven would give unsatisfactory and uneven results as the microwaves would not be able to reach the food from below.

Cover

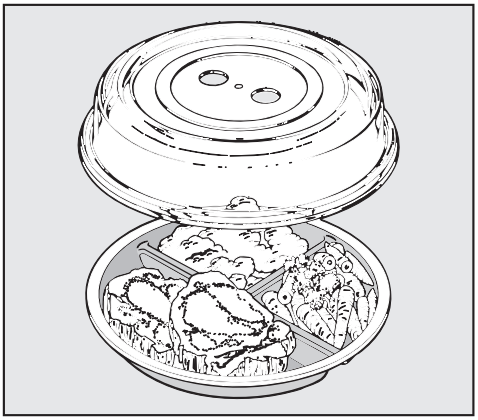
A cover:

– prevents too much steam escaping, especially when cooking foods which need longer to cook, such as potatoes.

– speeds up the cooking process.

– prevents food from drying out.

– helps keep the oven interior clean.



- When using Microwave solo ≋ always cover the food with a lid or cover made of microwave safe glass or plastic.

These are available from retail outlets.

Alternatively, use a clingfilm recommended for use in a microwave oven (pierce as instructed by the manufacturer). Heat can cause normal clingfilm to distort and fuse with the food.

Suitable containers for microwave use

⚠ The cover can only withstand temperatures up to 110 °C.
Higher temperatures (e. g. those used for grilling and Fan plus) can cause the plastic to distort and fuse with the food.
The cover should only be used with Microwave solo ≋.

The cover should not form a seal with the container. If the cover is used with a container which only has a narrow diameter, there might not be enough room for condensation to escape through the holes in the top. The cover could get too hot and could start to melt.

Do **not** use a cover if:

– cooking breaded food,

– cooking food which requires a crisp finish,

– cooking food with a Microwave combination programme.

⚠ Do not cook or reheat food or liquids in sealed containers, jars or bottles. With baby bottles, the screw top and teat must be removed. Otherwise pressure builds up which can cause the bottle or container to explode, posing a severe risk of injury.

– Remove any accessories from the oven that you do not require for cooking.
– Pre-heat the oven only if instructed to do so in the recipe or the cooking chart.
– If possible, do not open the door during a programme.
If the door is opened during a programme that is not using microwave power, the heat in the oven automatically switches off. The fans continue to operate. As soon as the door is closed again, the programme will continue.
– In general, if a range of temperatures is given, it is best to select the lower temperature and to check the food after the shortest given time.
– Use Fan plus as you can cook at temperatures 10–30 °C lower than when using other functions.
– Fan grill can be used for a wide variety of food. With Fan grill you can use lower temperatures than with other grill functions which use the maximum temperature setting.
– The factory default setting "P 1 – 5 0" for the time of day display gives the lowest possible energy consumption.
– With the factory default setting "P 1 – 5 0" the oven interior lighting switches off automatically after 15 seconds. It can be switched on again at any time by touching .

Using residual heat

When cooking using temperatures above 140 °C and cooking durations longer than 30 minutes you can turn the rotary selector to the ● position about 5 minutes before the end of cooking. The heating elements will switch off and the residual heat in the oven will be sufficient to finish cooking the food.

Energy save mode

The oven will switch itself off automatically to save energy if no other action is taken within a certain time frame after switching it on or after the end of a cooking programme.

The time when this happens will depend on the selected settings (function, temperature and duration).

The time of day will be displayed or the display will remain dark (see "Settings - Time - Display").

Simple operation

- Switch the oven on.
- Place the food in the oven.
- Select the required oven function with the function selector.

The recommended temperature will appear:

The oven heating, lighting and cooling fan will switch on.

- Use the rotary selector to change the temperature if necessary.

The current temperature and temperature indicator light will appear after a short time.

You will see the temperature increasing. A buzzer will sound when the oven temperature is reached if this option is selected (see "Settings *P 2*").

After cooking:

- Turn the function selector to ●.
- Take the food out of the oven.

Cooling fan

The cooling fan will continue to run for a while after a cooking process to prevent moisture building up in the oven, on the control panel or on the oven housing unit.

The cooling fan will switch off automatically when the temperature in the oven interior has fallen sufficiently.

Recommended temperature

As soon as a cooking function is selected, a recommended temperature will appear in the display.

	Recommended temperature	Temperature range
	_ *	_ *
	25°C	25 - 50 °C
	160°C	100 - 250 °C
	160°C	30 - 250 °C
	200 °C	100 - 220 °C
	160°C	100 - 230 °C
	190 °C	100 - 230 °C

* Set temperature, cannot be changed

Changing the temperature

Example:
You have selected Fan plus and 170 °C and can see the temperature increasing.

You want to reduce the target temperature to 155 °C.

- Use the rotary selector to reduce the temperature.

The triangle will flash under the temperature symbol and the temperature is altered in 5°C-steps.

The altered target temperature is saved. The actual temperature is displayed.

Touch ‣≡ to change between displaying the current and target temperatures.

Temperature indicator light

The temperature indicator light lights up whenever the oven heating is switched on.

As soon as the set temperature is reached,

– a buzzer will sound, if this option is selected (see "Settings – *P 2*").

– the temperature indicator light will go out,

– the oven heating switches off.

The temperature control unit ensures that the oven heating and the temperature indicator light switch back on if the temperature in the oven temperature falls bellow the level set.

Pre-heating the oven

It is only necessary to pre-heat the oven in a few instances.

Most dishes can be placed in a cold oven. They will then make use of the heat produced during the heating-up phase.

Pre-heat the oven for the following when using Fan plus:

– dark bread dough,

– beef sirloin joints and fillet.

Rapid heat-up

With Rapid heat-up the heating up phase can be shortened.

Do not use Rapid heat-up .
to pre-heat the oven when baking pizzas or biscuits and small cakes. They will brown too quickly on top.

- Select Rapid heat-up .
- Select a temperature.
- When the temperature indicator light goes out for the first time, set the oven function you require for continued cooking.
- Place the food in the oven.

Switching on and off automatically

Cooking programmes can be switched off, or on and off automatically.

To do this, set a duration or a duration and finish time after selecting an oven function and a temperature.

The maximum duration which can be set for a cooking programme is 12 hours.

We recommend switching on and off automatically when roasting.
If using it for baking, do not delay the start for too long as the cake mixture or dough will dry out, and the raising agents will lose their effectiveness.

Setting the duration

Example: To bake a cake for 1 hour 5 minutes

- Place the food in the oven.
- Select the required oven function and the temperature.

The oven heating, lighting and cooling fan will switch on.

- Touch ▸≡.

- If necessary, use the rotary selector to move the triangle ▲ until it appears under .
- Touch the OK sensor.

00:00 h will appear in the display with the triangle ▲ flashing under .

- Use the rotary selector to set the cooking duration (*01:05*).
- Touch the OK sensor.

The cooking duration is saved and then counts down in minutes, with the last minute counting down in seconds.

The symbol indicates a cooking duration has been set.

Setting a cooking duration and finish time

Example:
The time is now 11:15 ;
you want a dish with a cooking duration of 90 minutes to be ready by 13:30 .

- Place the food in the oven.
- Select the required oven function and the temperature.

The oven heating, lighting and cooling fan will switch on.

Set the cooking duration first:

- Touch ‣≡.
- If necessary, use the rotary selector to move the triangle ▲ until it appears under .
- Touch the OK sensor.

00:00 h will appear in the display with the triangle ▲ flashing under .

- Use the rotary selector to set the cooking duration (*01:30*).
- Touch the OK sensor.

The cooking duration is saved and then counts down in minutes:

Now set the finish time:

- Use the rotary selector to move the triangle ▲ until it appears under .

-:- - will appear:

- Touch the OK sensor.

12:45 will appear in the display (= current time of day + cooking duration = *11:15* + *1:30*):

- Use the rotary selector to enter the cooking duration finish time (*13:30*).
- Touch the OK sensor.

The finish time is now saved.

The oven heating, lighting and cooling fan will switch off.

As soon as the start time (*13:30* - *1:30* = *12:00*) is reached, the oven heating, lighting and cooling fan will switch on.

At the end of the cooking duration

– 0:00 will appear

– will start to flash,

– the oven heating and lighting will switch off,

– the cooling fan will continue to run for a while,

– a buzzer will sound if the buzzer is switched on (see "Settings – P 2"),

■ Turn the function selector to ●.

■ Switch the oven off.

■ Take the food out of the oven.

If the food is not cooked to your satisfaction you can prolong the cooking duration by entering a new duration.

Altering the cooking duration

■ Touch ▸≡.

■ If necessary, use the rotary selector to move the triangle ▲ until it appears under .

The cooking duration remaining will appear in the display.

■ Touch the OK sensor.

■ Use the rotary selector to alter the cooking duration.

■ Touch the OK sensor.

The altered cooking duration is now saved.

Deleting a cooking duration

- Touch ‣≡.
- If necessary, use the rotary selector to move the triangle ▲ until it appears under .
- Touch the OK sensor.

The triangle ▲ will flash under .

- Use the rotary selector to set the cooking duration to *00:00*.
- Touch the OK sensor.

The cooking duration and any finish time will be deleted.

- Touch ‣≡.

The current temperature will appear. The oven heating remains switched on.

If you want to finish the cooking programme:

- Turn the function selector to ●.
- Take the food out of the oven.

If you turn the function selector to ● or switch the oven off, the settings for the cooking duration and the finish time will be deleted.

Deleting a finish time

- Touch ‣≡.
- If necessary use the rotary selector to move the triangle ▲ until it appears under .
- Touch the OK sensor.

The triangle ▲ will flash under .

- Use the rotary selector to set the finish time to - -:- -.
- Touch the OK sensor.

The cooking duration finish time is now deleted.

Simple operation

- Switch the oven on.
- Place the food in the oven.
- Turn the function selector to Microwave solo.

The recommended power level of 1000 W will appear in the display with the triangle ▲ flashing under :

The following power levels can be selected:
80 W, 150 W, 300 W, 450 W, 850 W and 1000 W.

- If necessary, change the power level using the rotary selector.
- Touch the OK sensor.

00:00 min will appear in the display with the triangle ▲ flashing under .

- Use the rotary selector to set the cooking duration (e. g. to *01:30* minutes).

The maximum duration that can be set depends on the power level selected.

- Touch the OK sensor.

1:30 min will appear in the display with the triangle ▲ flashing under Start/◇:

- Touch the OK sensor.

The magnetron, lighting and cooling fan will come on and the cooking programme will start.

At the end of the cooking duration

– *0:00* will appear

– will start to flash,

– the cooling fan will continue to run for a while,

– a buzzer will sound if the buzzer is switched on (see "Settings – *P 2*"),

- Turn the function selector to ●.
- Take the food out of the oven.

If the food is not cooked to your satisfaction you can prolong the cooking duration by entering a new duration.

Cooling fan

The cooling fan will continue to run for a while after a cooking process to prevent moisture building up in the oven, on the control panel or on the oven housing unit.

The cooling fan will switch off after a set time.

Altering the power level

- Touch ‣≡.
- If necessary use the rotary selector to move the triangle ▲ until it appears under .

The microwave power level will appear.

- Touch the OK sensor.

The triangle ▲ will flash under .

- Use the rotary selector to alter the power level.
- Touch the OK sensor.
- Touch ‣≡.

The altered power level is now saved and will show in the display.

To follow the cooking duration in the display:

- Touch ‣≡.
- If necessary, use the rotary selector to move the triangle ▲ until it appears under .
- Touch ‣≡.

The cooking duration remaining will appear in the display.

Altering the cooking duration

The duration shows in the display counting down.

- Use the rotary selector to alter the cooking duration.
- Touch the OK sensor.

The altered duration will appear in the display with the triangle ▲ flashing under Start/◇.

- Touch the OK sensor.

The programme will restart with the new duration.

Switching on and off automatically

Cooking programmes can be switched off, or on and off automatically.

To do this, set a finish time after selecting an oven function and a duration.

Setting a finish time

- First set the power level and then set the duration.
- Touch ▸≡ after setting the duration.
- If necessary use the rotary selector to move the triangle ▲ until it appears under ⏱.

-:- - will appear:

- Touch the OK sensor.

The finish time will appear in the display (current time of day + duration).

- If necessary, set the finish time using the rotary selector.
- Touch the OK sensor.

The finish time ⏱ is now saved.

The programme will start as soon as the start time is reached.

Deleting a finish time

- Touch ▸≡.
- If necessary use the rotary selector to move the triangle ▲ until it appears under ⏱.
- Touch the OK sensor.

The triangle ▲ will flash under ⏱.

- Turn the rotary selector anti-clockwise until - -:- - appears in the display.
- Touch the OK sensor.
- Touch ▸≡.

The duration will appear with the triangle ▲ flashing under Start/◇.

- Touch the OK sensor.

The cooking duration finish time is now deleted.

The programme will start using the duration set.

Microwave combination programmes use microwave power with another cooking function (e.g. Fan plus, Grill or Auto roast).
This combination enables shorter cooking durations.

Simple operation

■ Select the function you want.

The oven will show a recommended power level of 300 W with the triangle ▲ flashing under ≋:

The following power levels can be selected:
80 W, 150 W and 300 W.

■ If necessary, change the power level using the rotary selector.

■ Touch the OK sensor.

The recommended temperature will appear in the display with the triangle ▲ flashing under 🌡:

The following recommended temperatures and temperature ranges apply:

	Recommended temperature	Temperature range
≋	160°C	30–220 °C
≋	160°C	100–200 °C

■ If necessary, adjust the temperature within the given range using the rotary selector.

■ Touch the OK sensor.

00:00 h will appear in the display with the triangle ▲ flashing under ⏲.

You can set a maximum duration of 2:00 hours.

- Use the rotary selector to set the cooking duration (e. g. *01:45 h*).
- Touch the OK sensor.

1:45 h will appear in the display with the triangle ▲ flashing under Start/◇:

- Touch the OK sensor.

The cooking programme will start. The oven heating, lighting and cooling fan will switch on.

You will see the temperature increasing. A buzzer will sound when the oven temperature is reached if this option is selected (see "Settings *P 2*").

The time remaining will appear in the display.

At the end of the cooking duration

– *0:00* will appear

– will start to flash,

– the oven heating will switch off automatically,

– the cooling fan will continue to run for a while,

– a buzzer will sound if the buzzer is switched on (see "Settings – *P 2*"),

- Turn the function selector to ●.
- Switch the oven off.
- Take the food out of the oven.

If the food is not cooked to your satisfaction you can prolong the cooking duration by entering a new duration.

Cooling fan

The cooling fan will continue to run for a while after a cooking process to prevent moisture building up in the oven, on the control panel or on the oven housing unit.

The cooling fan will switch off automatically when the temperature in the oven interior has fallen sufficiently.

Altering the cooking duration

- Touch ‣≡.
- If necessary, use the rotary selector to move the triangle ▲ until it appears under .

The cooking duration remaining will appear in the display.

- Touch the OK sensor.

The triangle ▲ will flash under .

- Use the rotary selector to alter the cooking duration.
- Touch the OK sensor.
- Touch ‣≡.

The altered duration will appear in the display with the triangle ▲ flashing under Start/◇.

- Touch the OK sensor.

The programme will restart with the new duration.

Changing the power level and the temperature

Changing the power level

- Touch ‣≡.
- If necessary use the rotary selector to move the triangle ▲ until it appears under .

The power level will appear.

- Touch the OK sensor.

The triangle ▲ will flash under .

- Use the rotary selector to alter the power level.
- Touch the OK sensor.
- Touch ‣≡.

The altered power level will appear.

To follow the cooking duration in the display:

- Touch ‣≡.
- If necessary, use the rotary selector to move the triangle ▲ until it appears under .
- Touch ‣≡.

The cooking duration remaining will appear in the display.

Changing the temperature

- Use the rotary selector to change the temperature if necessary (see "Functions without microwave power - Changing the temperature").

Switching on and off automatically

You can set this procedure to switch on and off automatically (see "Microwave solo – Switching on and off automatically").

Quick MW ◈

If you touch the Quick-MW sensor ◈, the oven will start with a set power level and duration, e. g to reheat a drink.

The maximum pre-set power level is 1000 W and the maximum duration is 1 minute.

You can alter the power level and the duration. The maximum duration will depend on the power level selected (see "Settings – *P 9*").

This function can only be used when no other cooking programmes are in use and the function selector is at ●.

■ Touch ◈, to start cooking.
Touching it repeatedly increases the duration in set stages.

The time left until the end of the programme will appear in the display.

You can cancel the programme at any time by touching the On/Off sensor ⏻.

At the end of the programme

– a buzzer will sound if the buzzer is switched on (see "Settings – *P 2*"),

– the oven switches off automatically.

If you touch the Popcorn sensor the oven will start with a set power level and duration.

The power level is pre-set at 850 W and the duration at 3 minutes. This is suitable for most brands of microwave popcorn.

The duration can be changed up to a maximum of 4 minutes. The power level cannot be changed (see "Settings – *P 10*").

This function can only be used when no other cooking programmes are in use and the function selector is at ●.

■ Touch , to start the programme.

The time left until the end of the programme will appear in the display.

You can cancel the programme at any time by touching the On/Off sensor ⏻.

Do not leave the oven unattended during this programme and make sure you follow the instructions on the packaging.

At the end of the programme

– a buzzer will sound if the buzzer is switched on (see "Settings – *P 2*"),

– the oven switches off automatically.

Eating food which has been cooked correctly is important for good health.
Only bake cakes, pizza, chips etc. until they are golden. Do not overcook them.

Functions

Fan plus

Ideal for baking biscuits, sponges, choux pastry, puff pastry and filo pastry.

Microwave + Fan plus

Suitable for dough which requires longer baking, such as rubbed in, beaten mixtures and yeast recipes.

The baking duration is shorter.

During baking the microwave power level must not exceed 150 W.

Bakeware

The choice of bakeware depends on the oven function.

– Fan plus:
Bakeware made of any ovenproof material is suitable. Light-coloured, thin-walled, non-reflective metal tins can be used, but results may not be as good as with dark non-reflective tins.

– Microwave + Fan plus:
Only use ovenproof dishes suitable for microwave use (see "Suitable containers for microwave use"), such as ovenproof glass or ceramic dishes as these allow microwaves through them.
Metal containers reflect microwaves so food will only cook from above. Cooking durations would therefore be longer and metal tins could also cause sparking. Place the dish on the glass tray such that it cannot touch the oven walls. If the dish being used causes sparking do not use it for combination cooking again.

Baking parchment

Place chips, croquette potatoes and similar types of food on baking parchment.

Notes on the baking chart

Temperature

As a general rule, select the lower temperature given in the chart.

Baking at temperatures higher than those recommended may reduce the cooking time, but will lead to uneven browning, and unsatisfactory cooking results.

Baking duration

Check if the food is cooked at the end of the shortest time quoted.
To check if a cake is ready, insert a wooden skewer into the centre. It is ready if the skewer comes out clean, without dough or crumbs sticking to it.

Shelf level

- **Fan plus**

– Cakes in baking tins: Shelf level 1

– Flat items (e. g. biscuits, tray bakes): Shelf level 2

– Baking on two levels at once (depending on the depth of the items to be baked):
Shelf levels 1+3 or
Shelf levels 2+3

- **Microwave + Fan plus**

Insert the glass tray on shelf level 1 and place the baking container on it.

Tips

– Set the cooking duration. When baking, the oven should not be set to start a long time off. Otherwise the cake mixture or dough will dry out, and the raising agents will lose their effectiveness.

– Position rectangular tins with the longer side across the width of the oven for optimum heat distribution and even baking results.

Baking chart

The data for the recommended function is printed in bold.

Unless otherwise stated, the durations given are for an oven which has not been pre-heated. With a pre-heated oven, shorten durations by up to 10 minutes. Please observe specified temperature ranges, microwave power levels, shelf levels and durations. They take into account the different types of baking tins, amount of cake mixture and baking practices.

In general, if a range of temperatures is given, it is best to select the lower temperature and to check the food after the shortest duration.

Cakes / biscuits					
	[°C]	[min]	[W]	[°C]	[min]
Creamed mixture					
Sponge cake	140–160	60–80	–	–	–
Ring cake	**150–170**	**65–80**	80	160	60–70
Muffins [1)]	**150–170**	**25–35**	–	–	–
Marble cake (tin)	**150–170**	**60–70**	–	–	–
Fresh fruit cake, with meringue topping (glass tray)[1)]	**150–170**	**35–45**	–	–	–
Fresh fruit cake (glass tray) [1)]	**150–170**	**35–45**	–	–	–
Fresh fruit cake (tin)	**150–170**	**55–65**	80	160	45–60
Flan base	**150–170**	**30–35**	–	–	–
Small cakes/biscuits	**150–170**	**15–30**	–	–	–
Rubbed in mixture					
Flan base	150–170	30–38	–	–	–
Streusel cake (glass tray) [1)]	**150–170**	**40–50**	–	–	–
Biscuits [1)]	**150–170**	**20–30**	–	–	–
Cheese cake	150–170	75–85	–	–	–
Apple pie	150–170	65–75	–	–	–
Apricot tart with topping (tin)	150–170	60–70	–	–	–

Cakes / biscuits	Fan plus		Microwave + Fan plus		
	Temperature [°C]	Duration [min]	Microwave power level in Combination programmes [W]	Temperature [°C]	Duration [min]
Sponge mix					
Sponge cake	150–170	30–35	–	–	–
Tart / flan base (2 eggs)	150–170	25–30	–	–	–
Swiss roll 1)	150–170	20–25	–	–	–
Yeast mixtures and quark dough					
Streusel cake (glass tray) 1)	**150–170**	**35–45**	–	–	–
Fresh fruit cake (glass tray) 1)	150–170	40–50	**150**	**170**	**35–45**
Gugelhupf	**140–160**	**55–65**	–	–	–
Stollen	**150–170**	**55–75**	–	–	–
White bread	**160–180**	**40–50**	–	–	–
Dark rye bread	**150–170**	**110–130**	–	–	–
Pizza (glass tray) 1)	170–190	40–50	80	180	30–40
Onion cake (glass tray) 1)	150–170	35–40	–	–	–
Apple turnovers 1)	**150–170**	**25–35**	–	–	–
Choux pastry, Eclairs 1)	**160–180**	**30–40**			
Puff pastry 1)	**170–190**	**25–35**	–	–	–
Meringues, macaroons 1)	**120–140**	**35–45**			
Frozen pizza (rack) 1) 2)	**200**	**12–16**	–	–	–

Fan plus / Microwave + Fan plus

Temperature / Duration / Microwave power level in Combination programmes

As a general rule, use shelf level 1.

1) Use shelf level 2.

2) Pre-heat the oven.

Functions

Fan plus / Auto roast

Use this programme for roasting meat, fish and poultry that needs to be well browned.

Microwave + Fan plus / Microwave + Auto roast

The programme duration is shorter with these functions.

The following microwave power levels should be used throughout roasting:

– For meat and fish: max. 300 W,

– For poultry: 150 W.

These combination programmes are **not** suitable for roasting sirloin joints or fillet. The centre would be too well cooked before the exterior is browned.

Roasting dishes

Please take into account the material of your bakeware in your choice of oven function:

– Fan plus / Auto roast : Gourmet oven dishes, oven proof ceramic dishes and glass dishes.

Make sure that the pot and lid have heat-resistant handles.

– Microwave + Fan plus / Microwave + Auto roast : Dishes must be suitable for use in a microwave oven and must not have metal lids (see "Suitable containers for microwave use").

Pot roasting

We recommend roasting in covered oven dishes. Meat will be tender and there will be sufficient stock for making gravy. The oven also stays cleaner than when roasting on the rack.

- Season the meat and place it in the roasting dish. Dot with butter or margarine or brush with oil if necessary.
  For large lean cuts of meat (2-3 kg) and fatty poultry add about 1/8 litre of water to the dish.
- When using a roasting bag, follow the manufacturer's instructions.

Roasting on the rack

Add a little fat or oil to very lean meat or place a few strips of streaky bacon on the top.

Do not add too much liquid during cooking as this will hinder the browning process.

Notes on the roasting chart

Temperature

As a general rule, select the lower temperature given in the chart. If higher temperatures are used, the meat will brown on the outside, but will not be properly cooked through.

For cuts which weigh more than 3 kg, select a temperature approx. 10 °C lower than that given in the roasting chart. Roasting will take longer at the lower temperature, but will be more even.

When roasting on the rack, set a temperature approx. 20 °C lower than for roasting in an oven dish.

Pre-heating

Pre-heating is required when roasting beef sirloin joints and fillet.

Roasting duration

The traditional British method for calculating the roasting time is to allow 15 to 20 minutes per lb/450 grammes, according to type of meat, plus approx. 20 minutes, adjusting the length of time as roasting proceeds to obtain the required result. The roasting time can also be determined by multiplying the thickness of the roast [cm] with the time per cm [min/cm], depending on the type of meat:

Beef/venison: . . . . . 15–18 min/cm

Pork/veal/lamb: . . . . . 12–15 min/cm

Sirloin/fillet: . . . . . 12–15 min/cm

Check if the meat is cooked after the shortest duration quoted.

Shelf level

– Fan plus / Auto roast:
Rack with meat on it on shelf level 1

– Microwave + Fan plus / Microwave + Auto roast:
Rack or glass tray with meat on it on shelf level 1

Tips

Browning

Browning only occurs towards the end of the roasting time. Remove the lid about halfway through the roasting time if a more intensive browning result is desired.

Standing time

At the end of the programme, take the roast out of the oven, wrap in aluminium foil and leave to stand for about 10 minutes. This helps retain juices when the meat is carved.

Roasting poultry

For a crisp finish, baste the poultry 10 minutes before the end of the cooking time with slightly salted water.

Roasting chart

Meat/Fish	/	
	[°C] 1) 2)	[min]
Topside of beef, approx. 1 kg	170–190	100–120
Sirloin/fillet 3) 4), approx. 1 kg	190–210	40–60
Haunch of venison (approx. 1 kg)	180–200	100–120
Saddle of venison (approx. 1 kg)	180–200	70–100
Roast pork (Leg, shoulder, neck, approx. 1 kg)	170–190	110–130
Gammon joint, approx. 1 kg	170–190	70–80
Meat loaf 4), approx. 1 kg	160–180	65–75
Veal, approx. 1 kg	170–190	80–100
Leg of lamb, approx. 2 kg	170–190	110–130
Saddle of lamb 3), approx. 2 kg	170–190	60–80
Poultry, approx. 1 kg	170–190	55–65
Poultry, approx. 4 kg	170–190	200–220
Fish, whole, approx. 1.5 kg	160–180	45–55

Unless otherwise stated, the durations given are for an oven which has not been pre-heated.

In general, if a range of temperatures is given, it is best to select the lower temperature and to check the food after the shortest duration.

Take note of the temperature range, the microwave power level, the shelf levels and the durations. These also take the type of cooking container, the size of the meat and cooking practices into account.

[W]	[°C]	[min]
–	–	–
–	–	–
–	–	–
–	–	–
150	180	90–100
150	180	60–70
300	180	35–45
150	180	70–80
150	180	90–110
–	–	–
150	180	45–55
150	160	120–150
150	170	35–45

Fan plus / Auto roast / Microwave + Fan plus / Microwave + Auto roast

Temperature / Duration / Microwave power level in Combination programmes

As a general rule, use shelf level 1.

1) Roast in a covered dish.
   When roasting on the rack, set the temperature approx. 20 °C lower than for roasting in a covered oven dish.
2) Do not select a higher temperature than that advised.
   The meat will become brown, but will not be cooked properly.
3) Do not cover the food.
4) Pre-heat the oven, but do not use Rapid heat-up.

⚠ Danger of burning.
Grill with the oven door closed. If you grill with the door open, hot air will escape from the oven instead of being cooled by the cooling fan. The controls will get hot.

Functions

Grill

For grilling thin cuts e.g. steak, burgers or toast.

Fan grill

For grilling thicker items, e.g. rolled meat, poultry pieces.

The top heating / grill element and the fan switch on and off alternately.

Trays and racks

- Grill on the rack.
- Brush the rack with oil, and place the food on it.
  It is best to grill food of a similar thickness at the same time so that the grilling duration for each item does not vary too greatly.

Notes on the grilling chart

Temperature

– Grill:
  The grilling temperature is fixed and cannot be changed.

– Fan grill:
  As a general rule, select the lower temperature given in the chart.
  If higher temperatures are used, the meat will brown on the outside, but will not be properly cooked through.
  Thin cuts can generally be grilled at 220 °C, thicker cuts at 180–200 °C.

Pre-heating

Always pre-heat the grill for approx. 5 minutes with the door closed.

Do not set a microwave power level during pre-heating.

Shelf level

– Grill:
Use shelf level 2 or 3 depending on the height of the food.

– Fan grill:
Use shelf level 1 or 2 depending on the height of the food.

Grilling duration

– Flat pieces of fish and meat usually take 6–8 minutes per side.
It is best to grill food of a similar thickness at the same time so that the grilling duration for each item does not vary too greatly.

– Thicker pieces need about 7–9 minutes

– With rolled meat, allow approx. 10 minutes per cm diameter.

Testing to see if cooked

One way of finding out how well a piece of meat has been cooked is to press down on it with a spoon:

Rare:	If the meat gives easily to the pressure of the spoon, it will still be red on the inside.
Medium:	If there is some resistance, the inside will be pink.
Well-done	If there is very little resistance, it is cooked through.

Check if the meat is cooked after the shortest time quoted.

Tip

If the surface of thicker cuts of meat is cooked but the centre is still raw, continue grilling at a lower temperature setting or use a lower shelf level to allow the food to cook through to the centre.

Preparing food for grilling

Trim the meat. Do not season meat with salt before grilling as this draws the juices out.

Add a little oil to lean meat if necessary. Do not use other types of fat as they can burn and cause smoke.

Clean fish in the normal way. To enhance the flavour, add a little salt or squeeze a little lemon juice over the fish.

Grilling

- Pre-heat the grill for approx. 5 minutes with the door closed.

Do not set a microwave power level during pre-heating.

- Place the food on the rack.
- Select the required oven function and the temperature (only with Fan grill).

⚠ Danger of burning.
Use oven gloves when placing food in the oven, turning or removing it and when adjusting oven shelves etc. in a hot oven.

- Place the food on the appropriate shelf level (see the Grilling chart).
- Close the door.
- Turn the food halfway through cooking.

Grilling chart

Pre-heat the grill for approx. 5 minutes with the door closed. Do not use microwave power whilst pre-heating the oven.

The data for the recommended function is printed in bold.
Check the food after the shortest duration quoted.
Take note of the temperature range, the microwave power level, the shelf levels and the durations. These take the size of the meat and cooking practices into account.

Food to be grilled				
		[min] 1)	[°C]	[min] 1)
Thin cuts				
Steak	2/3 2)	**18–22**	200	10–16
Kebabs	2	–	200	15–20
Chicken kebabs	2	–	200	15–20
Escalopes	2/3 2)	–	200	14–18
Burgers	2/3 2)	**20–25**	200	20–25
Sausages	2/3 2)	**15–20**	–	–
Fish fillet	2/3 2)	**15–20**	–	–
Trout	2/3 2)	–	200	20–25
Toast	2/3 2)	**2–4**	–	–
Cheese toast	2	**5–9**	–	–
Tomatoes	2/3 2)	**10–12**	200	6–8
Peaches	2	**4–8**	200	7–10
Thicker cuts				
Chicken, approx. 1 kg	1/2 3)	**50–60**	**180–200**	**45–55**
Rolled meat, ∅ 10 cm, approx.1.5 kg	1	80–100	180–200	80–100
Pork, approx.1kg	1	–	**180–200**	**100–120**

Shelf level / Grill / Fan grill / Temperature / Duration

1) Turn the food halfway through grilling.

2) Select the shelf level according to the thickness of the food.

3) Use shelf level 2 for Fan grill.

Microwave defrosting, reheating and cooking

	Function	/	Suitable for:
Defrost		80 W	Very delicate foods such as cream, butter, cream and butter cream gateaux, cheese
		150 W	All other types of food
Reheat		450 W	Baby food
		600 W	All types of food; frozen ready-meals which do not need browning.
		850 W	
		1000 W	Drinks
Cooking		850 W Heating up	Casseroles; porridge and rice pudding; frozen foods which do not need browning.
		450 W Continued cooking	
		150 W Simmering	
	Select a Microwave combination programme if you want to shorten cooking durations and have a crisp finish to the dish.		
		300 W + 160–180 °C	Sear using a high temperature to start with, then continue cooking with a lower temperature.
		300 W + 150–170 °C	Ready-meals which need to be browned, e.g. gratins

Microwave / Microwave + Auto roast / Microwave + Fan plus / Temperature

The duration required depends largely on the nature of the food, the amount and its initial temperature. Food that has been refrigerated, for example, takes longer to reheat than food at room temperature.
Please refer to the relevant charts.

Before defrosting, reheating and cooking

- Place food (including frozen) in a dish that is suitable for microwave use, and cover it.
- Place the dish in the middle of the glass tray on shelf level 1.

With Microwave combination programmes

Only use heat-resistant containers which are microwave safe.

A lid is not usually required.
Never use a lid with Microwave + Auto roast as the food will not brown.

- Place the glass tray on shelf level 2.

Place ready-meals in aluminium foil dishes on the glass tray.

During the defrosting, reheating and cooking process

- Turn or stir the food several times. Stir the food from the outside towards the middle, as food heats more quickly from the outside.

After defrosting, reheating and cooking

Allow the food to stand at room temperature for a few minutes to enable the heat to spread evenly throughout the food.

⚠ After reheating food, especially food for babies and small children, stir the food or shake the container and check that the temperature does not pose any danger. Double check after it has been left to stand. Danger of burning.

⚠ Danger of burning. Be careful when removing dishes from the appliance. Although heat is not normally produced in the container itself by the microwaves (apart from stoneware), heat transfer from the food to the container may be considerable, making the container itself hot.

Always ensure that food is sufficiently cooked or reheated.

If in any doubt that the food has been sufficiently reheated/cooked, place it back in the appliance and reheat/cook it for a little longer.
It is very important to make sure that food which goes off easily, such as fish, poultry and minced meat is cooked sufficiently.

Tips on reheating

⚠ We do not recommend heating or reheating food or drinks for babies or young children in the microwave oven. Any decision to do this is the responsibility of the user, and should only be done with the utmost care. Pasteurised or sterilised cooked food should be gently heated for 1/2 to 1 minute at 450 W, and tasted to make sure it is not too hot for a baby's palate before serving. When reheating other food or drink, heat to a high temperature and allow to cool to a suitable heat for eating. For formula milk follow the manufacturer's instructions.

Do not cook or reheat food or liquids in sealed containers, jars or bottles. With baby bottles, the screw top and teat must be removed.
Otherwise pressure will build up which can cause the bottle or container to explode, posing a severe risk of injury.

When heating liquids, the boiling rod provided should always be placed in the container.
It helps liquids to heat evenly and make sure the bubble are produced at the right time.

Never reheat hard boiled eggs using Microwave solo ≋. even without the shell. The eggs can explode.

Tips on cooking

Food with a thick skin or peel, such as tomatoes, sausages, jacket potatoes and aubergines, should be pierced or cut in several places to allow steam to escape and prevent the food from bursting.

Eggs can only be cooked in their shells using Microwave solo ≋ in a specially designed egg-boiling device available from specialist shops. Eggs can burst, even after they have been taken out of the oven.

Eggs can be cooked without their shells using microwave power only if the yolk membrane has been punctured several times first.
The pressure could otherwise cause the egg yolk to explode.

Use	Notes
Defrosting large quantities of food at once, e.g. 2 kg fish	The glass tray can be used on shelf level 1 for defrosting food.
Reheating food	Always cover food when reheating it, except when reheating meat/fish coated in breadcrumbs.
Cooking vegetables	Add a little water to vegetables which have been kept stored. Vegetable cooking times depend on the texture of the vegetable. Fresh vegetables contain more water than vegetables which have been stored and usually cook more quickly.
Cooking frozen ready-meals	Deep-frozen, ready-made meals can be defrosted and then reheated or cooked in one process. Follow the instructions on the packet.

Charts for defrosting, reheating and cooking food

The following notes apply to all charts:

– Take note of the recommended microwave power levels, durations and standing times. These take the consistency, the quantity and the initial temperature of the food into account.

– You are generally advised to select the middle duration.

– Place the food on the glass tray and use shelf level 1.

Microwave defrosting, reheating and cooking

Chart for defrosting food

	Quantity	150 W ⏲ [min]	80 W ⏲ [min]	Standing time [min][1)]
Dairy products				
Cream	250 ml	–	13–17	10–15
Butter	250 g	–	8–10	5–10
Cheese slices	250 g	–	6–8	10–15
Milk	500 ml	14–16	–	10–15
Quark	250 g	10–12	–	10–15
Cakes / Pastry / Bread				
Sponge cake	Qty 1, approx. 100 g	1–2	–	5–10
Sponge cake	300 g	4–6	–	5–10
Fresh fruit cake	Qty 3, approx. 300 g	6–8	–	10–15
Butter cake	Qty 3, approx. 300 g	5–7	–	5–10
Cream cake	Qty 1, approx. 100 g	–	1.5	5–10
	Qty 3, approx. 300 g	–	4–4.5	5–10
Yeast buns, puff pastries	Qty 4	6–8	–	5–10
Fruit				
Strawberries, raspberries	250 g	7–8	–	5–10
Red / blackcurrants	250 g	8–9	–	5–10
Plums	500 g	12–16	–	5–10
Meat				
Minced beef	500 g	16–18	–	5–10
Chicken	1000 g	34–36	–	10–15
Vegetables				
Peas	250 g	8–12	–	5–10
Asparagus	250 g	8–12	–	10–15
Beans	500 g	13–18	–	10–15
Red cabbage	500 g	15–20	–	10–15
Spinach	300 g	12–14	–	10–15

≋ Microwave power / ⏲ Defrosting duration

1) Allow the food to stand at room temperature for a few minutes to enable the heat to spread evenly throughout the food.

Chart for reheating food

Drinks [2]				
	Quantity	**1000 W** ⏲ [min]	**450 W** ⏲ [min]	**Standing time** [min][1]
Coffee, drinking temperature 60–65 °C	1 cup (200 ml)	00:50–1:10	–	–
Milk, drinking temperature 60–65 °C	1 cup (200 ml)	1–1:50 [3]	–	–
Water, bringing to the boil	1 cup (125 ml)	1–1:50	–	–
Baby bottle (milk)	approx. 200 ml	–	00:50–1 [3]	1
Mulled wine, grog drinking temperature 60–65 °C	1 glass (200 ml)	00:50–1:10	–	–
Food [3]				
	Quantity	**600 W** ⏲ [min]	**450 W** ⏲ [min]	**Standing time** [min][1]
Baby food (room temperature)	1 jar (200 g)	–	00:30–1	1
Cutlets, roasted	200 g	3–5	–	2
Fish fillet, roasted	200 g	3–4	–	2
Roast meat in gravy	200 g	3–5	–	1
Side dishes	250 g	3–5	–	1
Vegetables	250 g	4–5	–	1
Gravy	250 ml	4–5	–	1
Soup / casserole	250 ml	4–5	–	1
Soup / casserole	500 ml	7–8	–	1

≋ Microwave power / ⏲ Reheating duration

1) Allow the food to stand at room temperature for a few minutes to enable the heat to spread evenly throughout the food.

2) Place the boiling rod supplied into the cup or glass.

3) Durations assume food is approx. 5 °C to start with.

For food not normally refrigerated, durations assume food is at room temperature or approx. 20 °C.

With the exception of baby food and delicate whisked sauces food should be reheated to a temperature of 70–75 °C.

Microwave defrosting, reheating and cooking

Chart for cooking food

	Quantity	850 W ⏲ [min]	+	450 W ⏲ [min]	Standing time[1] [min]
Meat					
Meatballs in gravy (400 g meat)		10–12			2–3
Stew (750 g meat)		16	+	15	2–3
Poultry					
Chicken in mustard sauce	Approx. 800 g	4	+	12	2–3
Chicken curry	Approx. 900 g	5	+	12	2–3
Chicken risotto	Approx. 1.6 kg	10	+	15	3–5
Fish					
Fillet in sauce	Approx. 900 g	8–10			2–3
Fish curry	Approx. 1.5 kg	5	+	12	3–5
Fresh vegetables					
Carrots	300 g	2	+	6	2
Cauliflower florets	500 g	6	+	10	2
Peas	450 g	5	+	10	2
Peppers, cut into strips	500 g	5	+	10	2
Kohlrabi batons	500 g	3	+	8	2
Brussels sprouts	300 g	3	+	9	2
Asparagus	500 g	5	+	8	2
Broccoli florets	300 g	4	+	4	2
Leeks	500 g	5	+	8	2
Green beans	500 g	4	+	12	2
Frozen vegetables					
Peas, mixed veg.	450 g	5	+	11	2
Spinach	450 g	5	+	7	2
Brussels sprouts	300 g	4	+	6	2
Broccoli	300 g	3	+	6	2
Leeks	450 g	4	+	8	2
Desserts					
Quark souffle (500 g quark)		10–12		–	–
Fruit compote (500 ml fruit juice or 500 g fruit)		6–8		–	–

≋ Microwave power / ⏲ Duration

1) Allow the food to stand at room temperature for a few minutes to enable the heat to spread evenly throughout the food.

Function

- **Defrost**

The air in the oven is kept at room temperature and circulated by the fan to gently defrost frozen food.

⚠ Danger of salmonella poisoning. It is particularly important to observe food hygiene rules when defrosting poultry. Do not use the liquid from the defrosted poultry. Pour it away, and wash the tray, the sink and your hands.

Tips

– Place the food to be defrosted on the glass tray or into a suitable dish.

– Small pieces of poultry can be placed on an upturned saucer in the glass tray. This way it will not be lying in defrosted liquid.

– Meat, poultry and fish do not need to be fully defrosted before cooking. Defrost so that the surface is sufficiently soft to take herbs and seasoning.

– Use shelf level 1 or 2 depending on the height of the food.

Defrosting durations

The duration needed for defrosting depends on the type and weight of the food.

Frozen food	Weight [g]	Duration [min]
Chicken	800	90–120
Meat	500	60–90
	1000	90–120
Sausages	500	30–50
Fish	1000	60–90
Strawberries	300	30–40
Butter cake	500	20–30
Bread	500	30–50

Gentle bake

The Gentle bake function is ideal for bakes and gratins which require a crisp top.

Food	[°C]	3 1	[min]
Lasagne	180	1	45–60
Potato gratin	170	1	55–65
Vegetable bake	170	1	55–65
Pasta bake	170	1	40–50

Temperature / 3 1 Shelf level / Duration

The table contains just a few examples.

For other recipes, use the temperature and duration settings given for Fan plus as a guide.

Tips

Cakes, pizza, baguettes

– Bake on a layer of baking parchment placed on the rack.

– Use the lowest temperature recommended on the manufacturer's packaging.

Oven chips, croquettes or similar items

– Place them on baking paper on the rack.

– Use the lowest temperature recommended on the manufacturer's packaging.

– Turn several times during cooking.

Method

Eating food which has been cooked correctly is important for good health.

Only bake cakes, pizza, chips etc. until they are golden. Do not overcook them.

- Select the function and temperature recommended on the manufacturer's packaging.
- Pre-heat the oven.
- Place the food in the pre-heated oven on the shelf level recommended on the packaging.
- Check the food at the end of the shortest duration recommended on the packaging.

Note for test institutes

Test food acc. to EN 60350 (Function: Microwave solo)

Test food	Function	[W]	[min]	Standing time [min] 1)	Notes
Defrost raspberries, 250 g 2)		150	7	3	Do not cover
Defrost minced beef, 500 g 2)		150	16–18	5–10	Do not cover, turn halfway through defrosting
Cook meat loaf, 900 g 2)		600 + 450	8:30 + 11	5	Container: Pyrex 03.838.80, 28 cm long, do not cover
Cook potato gratin,1105 g 2)		300/180 °C	30–35	5	Container: Pyrex 03.827.80
Bake sponge cake, 475 g 2)		450	7:30–8:30	5	Container: Pyrex 03.827.80, do not cover
Cook custard, 1000 g 2)		450	25–27	120	Container: Pyrex 07.227.8 (25 x 25 cm)

Microwave power / Microwave + Fan plus / Defrost or cooking duration

1) Leave the food to stand at room temperature.
This allows the heat to be distributed evenly through the food.

2) Place the glass tray on shelf level 1.

Test food acc. to EN 60350 (functions without microwave power)

Test food	Tin/ glass tray	Function	[°C]	[min]
Drop cookies	1 glass tray 1)		140	38–45
	2 glass trays 2)		140	50–55
Sponge cake	Springform, 1) 26 cm, dark		170	32–37
Apple pie	Springform, 3) 20 cm, dark		160	110–120
Small cakes	1 glass tray 1)		150	26–34
	2 glass trays 2)		150	30–36
Toast	Rack 4)		–	5–7 + 5 min. Pre-heat
Grill Beefburgers (qty 12)	Rack on top of glass tray 1)		–	1st side: 16–18, 2nd side: 12–14 + 5 min. pre-heating

Fan plus / Grill / Temperature / Duration

1) Use shelf level 2.

2) Use shelf level 1+3.

3) Use shelf level 1.

4) Use shelf level 3.

⚠ Danger of burning. Make sure the oven heating elements are switched off and that the oven cavity is cool.

⚠ Danger of injury. Do not use a steam cleaning appliance to clean this appliance. The steam could reach electrical components and cause a short circuit.

Clean the oven interior, inside of the door and door seal as soon as the oven has cooled down. Waiting too long can make cleaning unnecessarily difficult and in some cases impossible. In certain circumstances, very heavy soiling can even damage the appliance.

Check the door and door seal for any sign of damage.
If any damage is noticed, the oven should not be used again in microwave mode until the fault has been rectified by a service technician.

Unsuitable cleaning agents

To avoid damaging the surfaces, do not use:

- cleaning agents containing soda, ammonia, acids or chlorides,
- cleaning agents containing descaling agents on the oven front,
- abrasive cleaning agents, e.g. powder cleaners and cream cleaners,
- solvent-based cleaning agents,
- stainless steel cleaning agents,
- dishwasher cleaner,
- glass cleaning agents,
- cleaning agents for ceramic hobs,
- hard, abrasive brushes or sponges, e. g. pot scourers, brushes or sponges which have been previously used with abrasive cleaning agents,
- melamine eraser blocks,
- sharp metal scrapers or tools,
- wire wool or metal scourers,
- stainless steel spiral pads,
- spot cleaning,
- oven cleaner*,

* these can, however, be used to remove very heavy soiling from PerfectClean treated surfaces.

Soiling might become impossible to remove if it is not dealt with.
Continued use of the oven without regular cleaning will make it much harder to keep clean.
Soiling is, therefore, best removed after each use of the oven.

Only the glass tray and the boiling rod are dishwasher proof.

Tips

– Soiling caused by spilt juices and cake mixtures is best removed whilst the oven is still warm. Exercise caution and make sure the oven is not too hot - danger of burning.

– The top heat/grill element can be lowered to make it easier to clean the oven.

– To neutralise odours in the oven, put a container of water with some lemon juice in the oven and heat for a few minutes.

Normal soiling

Do not use too much water on the cloth or sponge and do not let water or any other liquid find its way into any openings.

- It is best to remove normal soiling immediately using a clean sponge and a solution of hot water and washing-up liquid or with a clean, damp microfibre cloth.
- After cleaning make sure all residual cleaning agent is thoroughly removed with clean water. This is particularly important when cleaning PerfectClean surfaces as cleaning agent residues can impair the non-stick properties.
- After cleaning and rinsing, wipe the surfaces dry using a soft cloth.

Stubborn soiling

Spilt fruit and roasting juices may cause lasting discolouration or matt patches on enamelled surfaces. This discolouration is permanent but will not affect the efficiency of the finish. Do not try to remove this discolouration! Clean these following the instructions given here.

- Moisten stubborn soiling with a solution of hot water and washing-up liquid and leave for a few minutes to take effect.
- You can then also use the scouring pad on the back of a washing-up sponge to remove the soiling.
- After cleaning, rinse thoroughly with clean water, and dry with a soft cloth.
- Very stubborn soiling on PerfectClean treated enamel can be cleaned using Miele oven cleaner. It must be applied to surface when cold. Follow instructions on the packaging.

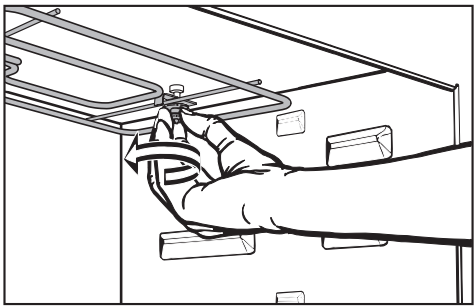
Non-Miele oven spray must only be used in a cold oven and for no longer than a maximum of 10 minutes.

- You can then also use the scouring pad on the back of a washing-up sponge to remove the soiling.
- After cleaning, remove all oven cleaning agent residues thoroughly with clean water, and dry with a soft cloth.

Lowering the top heat/grill element

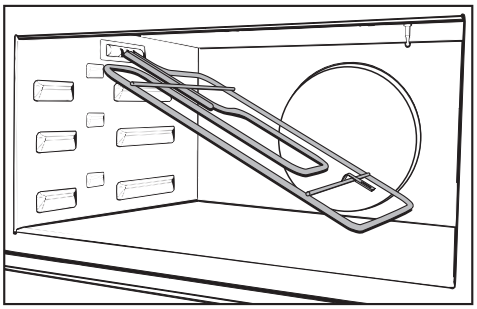
If the oven interior roof is badly soiled, the top heat/grill element can be lowered to make cleaning easier.

⚠ Danger of burning.
Make sure the oven heating elements are switched off and cool.



- To lower the top heat/grill element, the nut needs to be unscrewed.

Do not use force to lower it as this can cause it to break.



- Carefully lower the top heat/grill element.
- Clean the roof of the oven regularly with a damp cloth or a dishwashing sponge.
- After cleaning, raise the top heat/grill element gently back up again. Refit the nut and tighten to secure the element back in position.

Problem solving guide

With the aid of the following guide, minor problems can be easily corrected without contacting Miele. If having followed the suggestions below, you still cannot resolve the problem, please contact Miele (see back cover for contact details).

⚠ Danger of injury.
Installation, maintenance and repairs may only be carried out by a suitably qualified and competent person. Repairs and other work by unqualified persons could be dangerous.
Miele cannot be held liable for unauthorised work.
Do not attempt to open the casing of the oven yourself.

Problem	Possible cause and remedy
The display is dark.	The time of day display is deactivated, so when the appliance is switched off, the time of day display is switched off ■ As soon as the oven is switched on, the time of day will appear. If you want it to be displayed constantly, the setting to switch the time of day display back on must be changed (see "Settings – *P 1*").
	There is no power to the oven. ■ Check whether the mains fuse has tripped. If it has, contact a qualified electrician or Miele.
A programme will not start.	■ If using a programme with microwave power, make sure the door is shut properly. ■ If using a programme with microwave power, make sure that you have entered a power level and a duration. ■ If using a microwave combination programme, make sure you have entered a power level and a duration for the microwave mode and a temperature for the conventional oven function.

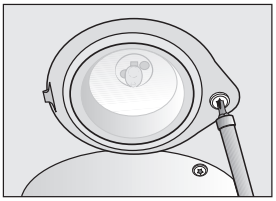
Problem	Possible cause and remedy
A function has been selected and the time of day and the 🔒 symbol are still in the display.	The system lock 🔒 has been switched on. ■ Switch off the system lock (see "System lock 🔒").
The oven does not heat up.	Demo mode has been activated. *nES_* appears in the display. The oven can be operated but does not heat up. ■ Deactivate demo mode (see "Settings – *P 8*").
A function has been selected but the oven is not working.	There has been a power cut which has caused a current process to stop. ■ Turn the function selector to the ● position and switch the oven off. Start the cooking process again.
12:00 will appear in the display with the triangle ▲ flashing under 🕒.	The power supply was interrupted for longer than 200 hours. ■ Reset the time of day (see "Using for the first time").
0:00 appears unexpectedly in the display and 🕒 is flashing at the same time. The buzzer might also be sounding.	The oven has been operating for an unusually long time and this has activated the safety switch-off function. ■ Turn the function selector to ●. The oven is now ready to use again immediately.
F XX appears in the display.	There is a problem that you cannot resolve. ■ Call the Miele Service Department.

Problem	Possible cause and remedy
If the door is opened whilst using Microwave solo, the oven stops making a noise.	This is not a fault. If microwave power is being used the cooling fan will switch off when the door is opened.
A noise can be heard after a cooking process.	The cooling fan is switched on. It will switch off automatically after a while.
An abnormal sound can be heard when the oven is operating in microwave mode.	■ Check if there are sparks caused by using metal dishes (see "Suitable containers for microwave use").
	■ Check if the food is covered with aluminium foil. If it is, remove the foil.
	■ Check if the rack is inside the oven. Always use the glass tray when using the oven with Microwave power.
The oven has switched itself off.	The oven will switch itself off automatically to save energy if no other action is taken within a certain time frame after switching it on or after the end of a cooking programme. ■ Switch the oven back on.

Problem	Possible cause and remedy
Cakes and biscuits are not cooked properly after following the durations given in the chart.	A different temperature from the one given in the recipe was used. ■ Select the temperature required for the recipe.
	The ingredient quantities are different from those given in the recipe. ■ Double check the recipe. The addition of more liquid or more eggs makes a moister mix which would take longer to cook.
Browning is uneven.	The wrong temperature or shelf level was selected. ■ There will always be a slight unevenness. If the unevenness is pronounced, check that the correct temperature and shelf level have been selected.
	The material or colour of the baking tin is not suitable for the oven function. Bright shiny tins are not very suitable. These reflect heat, which means that the heat does not penetrate to the food effectively, resulting in uneven or poor browning. ■ Dark matt tins are best for baking.

Problem	Possible cause and remedy
The food is not sufficiently heated or is not cooked at the end of a set duration when using Microwave solo ≋.	■ Check that you remembered to restart the programme after interrupting a cooking process using microwave power.
	■ Check that the correct duration was selected for the power level chosen when cooking or reheating with microwave power. The lower the power level the longer the duration.
Food has cooled down too quickly after being reheated or cooked in microwave mode.	Microwaves cause food to heat from the outside first. This heat then moves towards the middle of the food. If food is cooked at a high power level it is possible that the heat may not have reached the centre of the food. Food may be hot on the outside but cool in the middle. When reheating food with different densities, such as plated meals, it is sensible to start with a low power level and select a longer reheating duration.
The oven lighting switches off after a short time.	The oven lighting is set to switch off after 15 seconds (default setting). You can change the default setting for this (see "Settings - *P 7*").

Problem	Possible cause and remedy
The oven lighting does not switch on.	The halogen lamp needs replacing. Danger of burning. Make sure the oven heating elements are switched off and cool. ■ Disconnect the appliance from the mains. The lamp cover consists of two parts: a glass piece and a mounting. Hold the lamp cover securely when removing it so that it does not fall. Place a tea towel over the floor of the oven and the open door to protect them. ■ Remove the screw to the lamp cover using a T20 Torx screwdriver, and take off the cover. Do not touch the halogen lamp with bare fingers. Please follow the manufacturer's instructions. ■ Pull the halogen lamp out. ■ Replace it with a new halogen lamp (Osram 66725, 230V, 25 W, G9). It must be thermally stable up to 300 °C. ■ Replace the glass piece in the mounting, and refit the lamp cover. Make sure that the lug on the mounting is correctly located in the notch in the roof of the oven, then screw the mounting back into place. ■ Reconnect the oven to the electricity supply.



After sales service

In the event of any faults which you cannot remedy yourself, or if the appliance is under guarantee, please contact

– your Miele Dealer

or

– The Miele service department.

See back cover for contact details.

When contacting your Dealer or Miele, please quote the model and serial number of your appliance.

This information is given on the data plate, visible on the front frame of the oven, with the door fully open.

Please note that telephone calls may be monitored and recorded for training purposes.

N.B. A call-out charge will be applied to service visits where the problem could have been resolved as described in these instructions.

Guarantee

For further information on the appliance guarantee specific to your country please contact Miele. See back cover for contact details.

In the U.K. your appliance is guaranteed for 2 years from the date of purchase. However, you must activate your cover by calling 0845 365 6640 or registering online at www.miele.co.uk.

All electrical work should be carried out by a suitably qualified and competent Miele approved service technician in strict accordance with current national and local safety regulations (BS 7671 in the UK).

This appliance is supplied with a mains cable for connection to a 230 - 240 V, 50 Hz single phase supply.

The voltage and connected load are given on the data plate situated at the front of the oven interior. Please ensure that these match the household mains supply.

Connection should be made via a fused connection unit or a suitable isolator, which complies with national and local safety regulations, and the on/off switch should be easily accessible after the appliance has been installed.

If the switch is not accessible after installation (depending on country) an additional means of disconnection must be provided for all poles.

Switches with a minimum all-pole contact gap of 3mm are suitable for isolating the appliance. These include circuit breakers, fuses and protective devices.

For extra safety it is advisable to protect the appliance with a suitable residual current device (RCD). Please contact a qualified electrician for advice.

If the cable is damaged a new cable must be fitted by a Miele approved service technician.

This appliance conforms with European Standard EN 55011 as a Group 2, Class B product. Group 2 appliances use high frequency energy in the form of electro-magnetic waves to create heat in food. Class B is assigned to appliances that are suitable for domestic use.

Important UK

The wires in the mains lead are coloured in accordance with the following code:

Green/yellow = earth

Blue = neutral

Brown or black = live

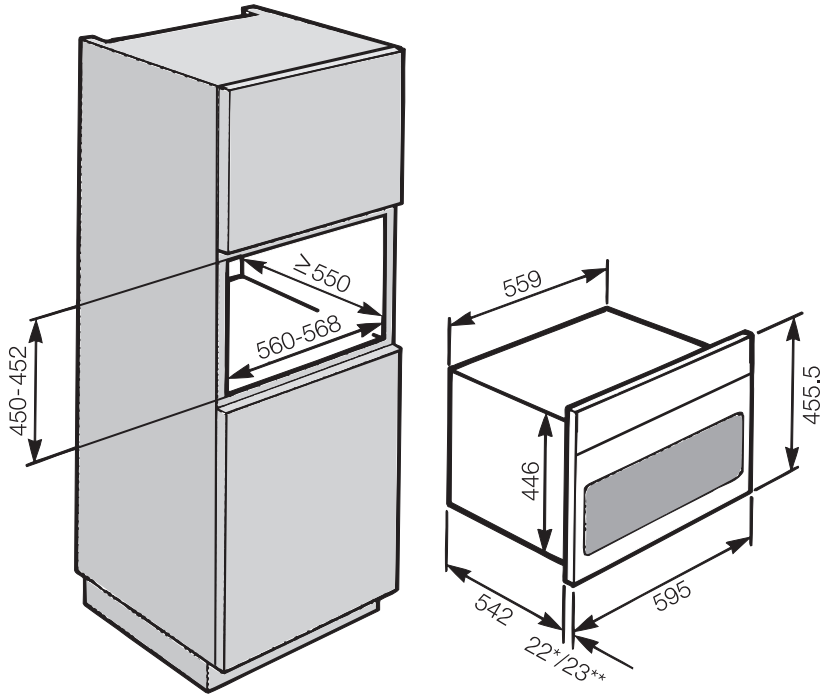
WARNING
THIS APPLIANCE MUST BE EARTHED

Building-in diagrams

Appliance and niche dimensions

Dimensions are given in mm.

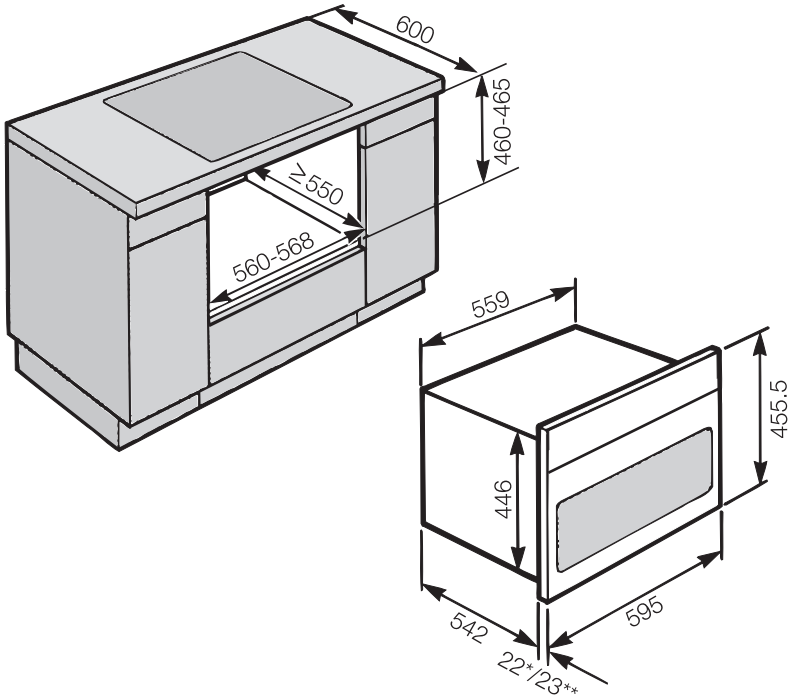
Installation in a tall unit



* Ovens with glass front
** Ovens with metal front

Installation in a base unit

If fitted underneath a hob, the installation instructions for the hob must also be taken into account.

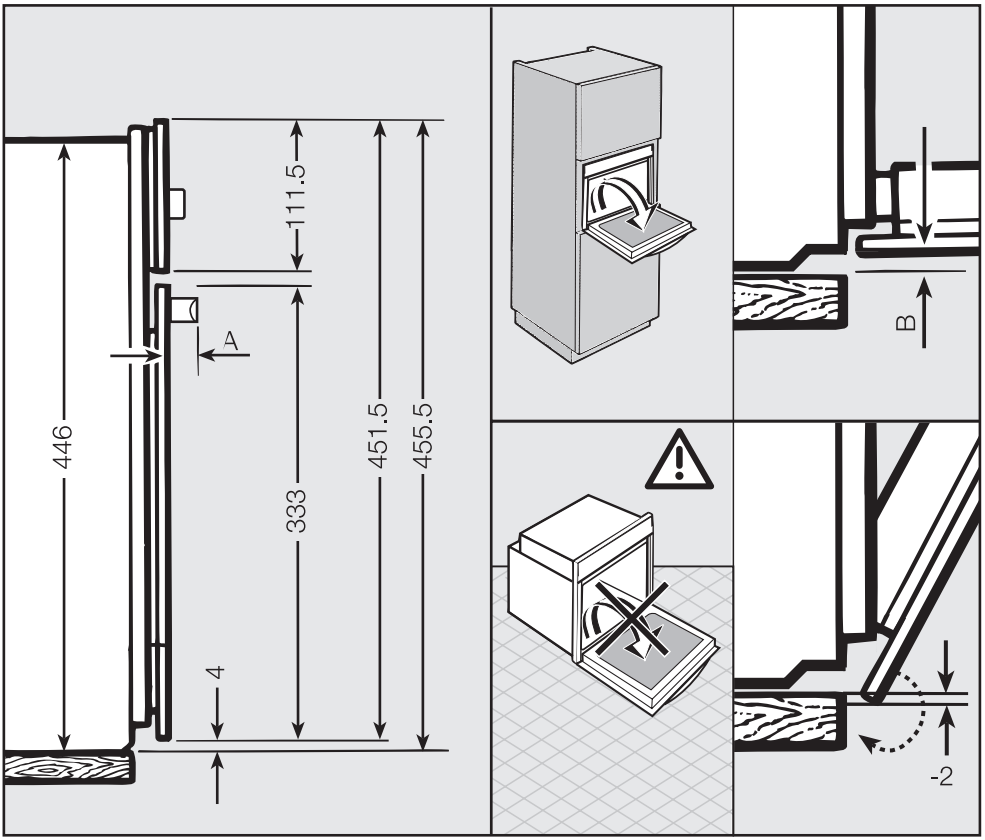


* Ovens with glass front
** Ovens with metal front

Building-in diagrams

Front dimensions

Dimensions are given in mm.

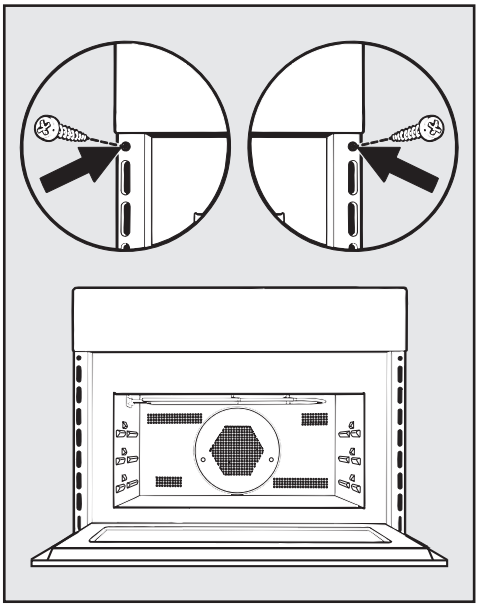


A H6100BM: 45 mm
H6200BM: 42 mm

B Ovens with glass front: 2.2 mm
Ovens with metal front: 1.2 mm

⚠ The oven must not be operated until it has been correctly installed in its housing unit.

- Connect the mains cable from the oven to the isolator.
- Push the oven into the housing unit up to the oven trim and align it.



- Open the door and use the screws supplied to secure the oven to the side walls of the housing unit through the holes in the oven trim.

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Miele

H6100BM; H6200BM

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